

Dexcom
STADIUM
MEETINGS AND EVENTS

FÁILTE ROMHAT

Sample Menus



MENU OPTIONS

Seasonal

Sustainable

Inspired by the West





Our Catering Partner **MASTER CHEFS**



We are proud to have Master Chefs as our official catering partner to Connacht Rugby and Dexcom Stadium.

Master Chefs is an independently owned Irish contract and event catering company who are industry leaders in sustainable practices and fully committed to a goal of becoming a zero waste enterprise as they continue to champion their organic Ellan Farm and local producers.



ELLAN FARM

Organically Grown Produce

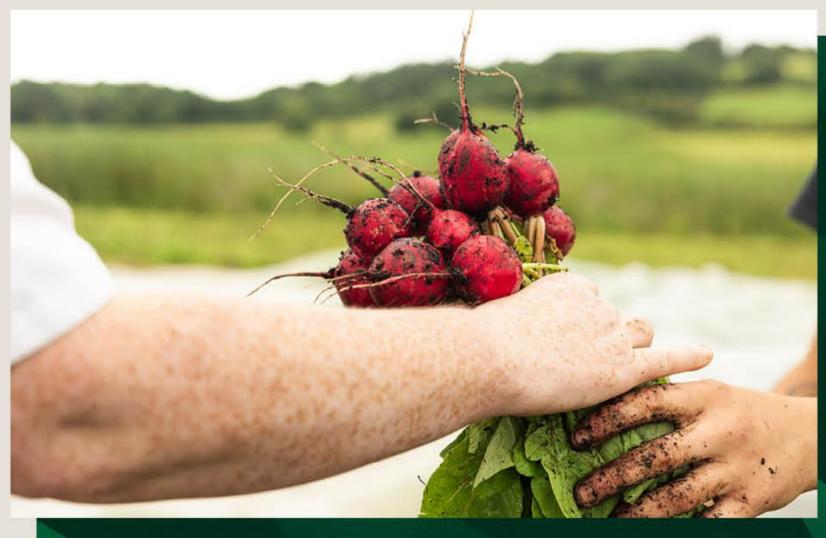


Ellan farm is Master Chefs commitment to doing food better.

It's a purpose built 20 acre organic farm designed to close the loop on how food is grown, served and returned to the land. Born from a passion for sustainability and innovation, Ellan Farm helps to reimagine what catering and events can look like to protect our future and our planet.

At the heart of Ellan Farm is their Farm to Fork philosophy.

Everything we grow is used in our kitchens and events – any food waste is returned to the farm to be composted through the on-site bio digester. That compost is then carefully segregated: some is used on the farm under IOA Organic Guidelines, and the rest is available for collection by others to use on their own farms or in their gardens. It's an expertly led sustainable cycle.



Master Chefs are building more than a farm, they have created a hub for learning, inspiration and community.

The team at Ellan Farm offer educational farm tours for schools, students, commercial partners, clients and corporate groups. It's all part of the goal to bring people closer to their food – and to the land that it is grown on.



ORGANICALLY GROWN PRODUCE

Master Chefs seasonal vegetables are grown to the highest standards, free from chemicals or unnecessary intervention resulting in produce of the highest quality. Whether it is served to you for breakfast or a gala dinner every bite reflects our joint commitment to transparency, sustainability and flavour.

The journey begins in the greenhouse, where seeds are propagated and each crop is carefully planned according to seasonal demand and the needs of the kitchen. Once ready, the seedlings are planted across organic fields and carefully tended to maturity. When it's time to harvest, the produce is brought to the purpose – built processing facility located on the farm. There, it is washed, cut prepared for immediate use in the kitchen, ensuring freshness, quality and minimal waste.



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BREAKFAST MENU

Kick off your day with the
ultimate breakfast lineout





LIVE GOURMET BREAKFAST STATIONS

Kick off your day with the ultimate breakfast lineout – crafted fresh, right in front of your eyes.

Sunrise Kick-Off Breakfast

Freshly Pressed Organic Juices & Smoothies -
Choice of Two

Loughnanes Irish Bacon & Ballymaloe Relish Blaa

Selection of Mini Scones - Choice of Two:

- Earl Grey Tea & Vanilla
- Chia & Oat Wholemeal
- Classic Fruit Scone

Peanut Butter, Honey, Fruit & Nut Breakfast Bar

Seasonal Fresh Fruit Platter

Freshly Brewed Tea, Locally Roasted Coffee &
Herbal Infusions

€18.00

Egg Station

Choose One Dish

Lough Atalia Eggs Benedict

Toasted Muffin, with Loughnanes Bacon,
Homemade Hollandaise Sauce

Eggs Florentine

Toasted Muffin with Connemara Smokehouse
Smoked Salmon and Spinach

Classic Scrambled Eggs

Galway Free Range Scrambled Eggs with
Homemade Sourdough, Vine Tomatoes & Chives

Freshly Brewed Tea, Locally Roasted Coffee &
Herbal Infusions

€15.50

All using Galway Free Range Eggs

Continental Breakfast

Chef's Selection of Pastries

Irish Cheese Selection and Seasonal

Whole Fruits Charcuterie with Homemade Breads

Killowen Farm Yoghurt Station, with season fruit
Compote and a selection of crunchy nuts and
wholesome seeds.

Porridge Breakfast Bowls, build your perfect start,
with honey, seasonal fruit compotes, warming
cinnamon, raisins, coconut, flaxseed and goji
berries

Freshly Brewed Tea, Locally Roasted Coffee
& Herbal Infusions

€20.00

All items marked with an  have been sourced from Ellan Farm.



SUNRISE SMOOTHIES AND JUICE SHOTS – FUEL YOUR DAY

Morning Glow

Banana, Wild Blueberries, Almond Milk, Hemp Seeds,
Himalayan Pink Salt

The Try Line

Spinach, Medjool Dates, Chia Seeds, Banana, Almond Milk

Cacao Glow

Raw Cacao, Tahini, Chia Seeds, Banana, Oat Milk

Berry Root Boost

Beetroot, Spinach, Apple, Chia Seeds

Garden Fresh

Kale, Honey, Banana, Flaxseeds

Kick-Off Tonic

Carrot, Turmeric, Black Pepper, Lemon

Golden Rise

Beetroot, Apple, Ginger, Lemon

Fullback Fresh

Kale, Spinach, Chard, Cucumber, Lemon



All greens and roots proudly sourced from Ellan Farm.

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TAKE A BREAK

Time to recharge and refuel

Breakfast Breaks, Mid-Morning Breaks,
Afternoon Breaks





MORNING BREAK OPTIONS – FIRST HALF FUEL

Breakfast Breaks

Breakfast Flapjack - Coconut, Peanut Butter & Dark Chocolate (GF)
€4.50

Irish Breakfast Skewer - Loughnanes Sausages, Black and White Pudding
€7.00

Spinach, Rainbow Chard, Kale & Feta Frittata (V)
€7.00

Michelle's Homemade Granola Pots with Seasonal Fruits and Greek Yoghurt
€7.00

Loughnanes Irish Bacon, Ballymaloe Relish in a Mini Waterford Blaa
€7.00

Matcha Chia Pudding, Greek Yogurt, Seasonal Berry Compote, Nuts & Seeds
€7.00

Mid Morning Breaks

Selection of Freshly brewed Teas & Coffee
€4.00

Chefs hand crafted Irish biscuits
€3.00

Chefs Signature Energiser Ball (GF)
€3.00

Freshly baked Banana & Raspberry Loaf
€4.00

Freshly baked Homemade Scones served with fresh jam and Irish butter
€4.00

Chef's selection of Pastries
€4.00

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LUNCH MENU

Smart options for a powerful
second half





LUNCH – COLD OPTIONS

Cold Carved Meats

Choice of Two

Loughnanes Traditionally Cured
Honey-Glazed Ham

Sean Bowen’s Slow-Roasted Connacht
Grass-Fed Beef

Cajun-Spiced Chicken Supreme

Atlantic Sesame & Lemon Salmon

Seasonal Power Salads

Choose Three (subject to seasonal availability)

Trio of Roasted Beetroot & Rocket

With candied walnuts, St. Tola goat’s cheese, and a balsamic glaze.

Baby Gem Caesar

Crisp baby gem lettuce, Loughnanes bacon lardons, herb croutons, Parmesan shavings, and our house-made Caesar dressing.

Roasted Cauliflower & Feta

With sun-dried tomatoes and a creamy tahini dressing.

Accompaniments

A selection of homemade pestos, hummus, artisan breads, and signature dressings, all crafted in-house using Ellan Farm herbs and seasonal produce.

Beverages

Freshly brewed Irish tea, locally roasted coffee, and a curated selection of herbal infusions

Cold option with salad and freshly brewed tea and coffee: €32.00. | All items marked with an  have been sourced from Ellan Farm. | Salad offerings may vary with the harvest to ensure peak freshness and flavour.

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OUR SIGNATURE BUFFET LUNCH CREATIONS





BUFFET LUNCH OPTIONS

Seasonal Plates, Straight from the Source

Choose:

Hot Buffet 1

Main Course, Silent Vegetarian Option, Salad (3), Tea/Coffee

€36.00 per person

Hot Buffet 2

Choice Main Course (2), Silent Vegetarian Option, Salad (3), Tea/Coffee

€42.00 per person

Hot Buffet 3

Choice Main Course (2), Silent Vegetarian Option, Salad (3), Dessert, Tea/Coffee

€49.00 per person

All items marked with an  have been sourced from Ellan Farm.

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PLATED LUNCH OPTIONS

Crafted for Your Occasion, Inspired
by the Season





PLATED LUNCH OPTIONS

Seasonal Plates, Straight from the Source

Choose:

Two Course

Choice of main course, set dessert, tea or coffee or herbal infusions

€44.00 per person

Three Course

Set starter, choice of main course, set dessert, tea or coffee or herbal infusions

€52.00 per person

All items marked with an  have been sourced from Ellan Farm.

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SIGNATURE BOWLS AND COMPOSED PLATES





SIGNATURE BOWLS & COLOURFULLY COMPOSED PLATES

Slow-Cooked Irish Beef Brisket

Served with Dauphinoise Potato & Ellan Farm Red Onion Jam

Sticky Manor Farm Chicken Bowl

Brown Rice, Ellan Farm Asian-Style Greens, Sesame Glaze

Honey & Soy Chilli Chicken

Spring Onion & Ginger Jasmine Rice from Ellan Farm

Lemon & Sesame Baked Atlantic Salmon

Served over Courgette & Spinach Risotto from Ellan Farm

Seared Atlantic Seabass

Accompanied by a Warm Summer Potato Salad with Ellan Farm Herbs

Three Bowls

€20.00

Four Bowls

Including sweet bowl

€34.00

Five Bowls

Including sweet bowl

€44.00

Tea/Coffee

€4.00

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DINNER

A celebration of Irish produce, hand crafted
and served with elegance





Dinner

Choose:

Choice of main course, set dessert, tea or coffee
or herbal infusions

From €70.00 per person

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MENU SELECTORS FOR PLATED LUNCH AND DINNER OPTIONS





MENU SELECTOR

Starters

Connemara Smokehouse Duo of Salmon

House-smoked salmon and fresh salmon rillette, served on a delicate chive blini with pickled cucumber, pomegranate pearls, and Ellan Farm seasonal leaves

Lemon & Honey Glazed Chicken Salad

Sliced chicken breast with herb croutons, crisp pancetta, cherry tomatoes, Ellan Farm rocket, shaved Parmesan, and Master Chefs' award-winning honey mustard dressing

Doonbeg Crabmeat Salad

Sweet Irish crabmeat with Ellan Farm leaves, grapefruit segments, pickled cucumber, and a fragrant yuzu dressing

Warm Duck Leg Confit

Slow-cooked duck leg served over creamed Ellan Farm cabbage, finished with a ginger, soy, and honey glaze

Warm St. Tola Goat's Cheese & Spinach Tartlet

A flaky pastry tart filled with Ellan Farm spinach and St. Tola goat's cheese, complemented by red onion jam and a redcurrant reduction



STARTERS

Chicken & Mushroom Tart

Warm savoury tart of chicken and mushrooms, topped with a crisp Parma ham tuile

Shredded Honey-Glazed Irish Ham

Served with Ellan Farm mixed leaves, pickled pears, and a tangy cranberry compote

Irish Seafood Plate

A duo of coastal favourites: potted mackerel pâté with melba toast and a classic Atlantic Prawn Cocktail



MAIN COURSE

Lamb

Slow-Braised Rump of Lamb

Lemon & Rosemary Infused Polenta, Ellan Farm Cabbage with Smoked Bacon, Rich Red Wine Reduction

Honey-Glazed Rack of Lamb

Ellan Farm Herb Salsa Verde, Crushed Potatoes, Mini Ratatouille, Thyme-Infused Jus

Beef

Pan-Fried 10oz Irish Ribeye Steak

Parsnip Purée, Potato Fondant, Parsnip Crisps, Tarragon Béarnaise

Roast Pepper-Crusted Aged Sirloin of Irish Beef

Homemade Yorkshire Pudding, Glazed Ellan Farm Sweet Shallots, Cracked Black Pepper Sauce

Assiette of Black Angus Beef

Grilled Prime Irish Fillet, Braised Cheek Puff Pastry Pie, Pulled Short Rib Croquette, Root Vegetable Purée, Rich Red Wine Jus

Seafood

Pan-Fried Atlantic Salmon

Leek & Savoy Cabbage Fricassée, Garlic & Chive Cream

Pan-Seared Monkfish Wrapped in Parma Ham

Sundried Tomatoes, Lemon-Buttered Asparagus, Ellan Farm Pesto, Balsamic Glaze

Grilled Fillet of Fresh Cod

Ellan Farm Baby Potatoes with Capers, Olives, Tomatoes & Roast Peppers, Tomato & Basil Salsa

Pan-Fried Seabass

Chorizo, Fennel & Butterbean Ragout from Ellan Farm

All items marked with an  have been sourced from Ellan Farm.



MAIN COURSE

Poultry and Game

Pan-Fried Irish Chicken Supreme

Pea Purée, Black Pudding Croquette, Crisp Pancetta, Pearl Onion Jus

Roasted Supreme of Chicken

Crispy Chorizo-Infused White Wine Risotto, Pecorino Romano, Fresh Ellan Farm Basil

Silverhill Pan-Fried Duck Breast

Apricot & Herb Stuffing, Potato Fondant, Red Onion Chutney, Star Anise Jus

Pork

Honey-Glazed Loin of Bacon

Whipped Mustard Mash, Ellan Farm Curly Kale, Parsley & Caper Cream

Vegetarian

Grilled Harissa

Ellan Farm Spiced Courgette, Tabbouleh, Greek Feta, Grilled Flatbread

Grilled Field Mushroom

Pan-Fried Pumpkin & Vegetable Quinoa Cake, Mushroom Cream

Ellan Farm Seasonal Root Vegetable Risotto

Carrot Top & Herb Pesto, Pickled Red Onions

Chargrilled Vegetable Tian

Buffalo Macroom Mozzarella, Carrot Top & Herb Pesto, Toasted Nuts, Micro Salad

All items marked with an  have been sourced from Ellan Farm.



DESSERT

Master Chef's Signature Assiette

A Curated Selection of House-Made Desserts by Our Award-Winning Culinary Team

Piña Colada Meringue

Pineapple Mousse, Coconut Cream, Crisp Meringue Shard

Raspberry & White Chocolate Cheesecake

Raspberry Mascarpone, Berry Compote, White Chocolate Crumble

Lemon Posset

Served with the Master Chef's Award-Winning Cranberry & Oat Biscuit

Ellan Farm Rhubarb & Ginger Fool

Velvety Rhubarb Cream, Ginger Infusion, Orange Sablé Biscuit

Sticky Toffee Pudding

Served Warm with Butterscotch Sauce & Clotted Cream

Seasonal Berry Tartlet

Glazed with Raspberry Jelly, Accompanied by a Fruit Coulis

Cheese Selection

Artisan Irish Farmhouse Cheeses

A Selection of Aged and Soft Cheeses, Served with Crackers, House Chutneys, and Ellan Farm Pickled & Fermented Vegetables

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HORS D'OEUVRES





Hors d'oeuvres

Hot options

Mini Atlantic Fish Cakes

Served with House-Made Remoulade & Fresh Herbs

Rare Roast Irish Beef in Yorkshire Pudding

Horseradish Cream, Micro Watercress

Mini Bacon & Wild Mushroom Pie

Crème Fraîche Enriched Filling in a Buttery Pastry Shell

Clonakilty Black Pudding & Irish Cheddar Filo

With Ellan Farm Red Onion Marmalade

Pulled Pork Bon Bon

Crisp-Fried, Resting on a Sweet Apple Gel

Choice of Four:

€18.00

Additional Items:

€5.00

Cold options

Atlantic Prawn & Chorizo Skewers

Finished with Fresh Gremolata

Crispy Crab Parcels

Accompanied by Spiced Prawn & Coriander Mayo

Connemara Smokehouse Smoked Salmon Tartlet

With Creamed Ellan Farm Leeks in a Savoury Pastry Base

Native Irish Oysters

Creamed Ellan Farm Cabbage, Guinness Hollandaise

Ellan Farm Beetroot & Goat's Cheese Arancini

Golden-Fried Risotto Bites with a Herb Crème



Hors d'oeuvres

Cold options

Cashel Blue Cheese on a House-Made Cheese Biscuit

Topped with Toasted Walnuts & Quince Jelly

Bluebell Falls Goat's Cheese Cornet

With Slow-Roasted Tomato & Fresh Basil in a Crisp Savoury Cone

Parmesan & Black Pepper Shortbread

Chive Cream Cheese, Ellan Farm Sweet Red Onion Jam

Salmon Tartare on Toasted Croute

With Sour Cream, Shallots & Capers

Doonbeg Crab on Guinness & Walnut Bread

Delicately Dressed with Lemon Zest & Micro Herbs

Connemara Smokehouse Smoked Salmon Blini

Dill-Infused Pancake, Horseradish Crème Fraîche

Choice of 4: €18.00

Additional Item: €5.00

Cold options

Duck Liver Paté on Garlic Croute

Topped with Ellan Farm Beetroot Jelly

Smoked Chicken & Cured Connemara Ham Crostini

With Roasted Red Pepper, Mango & Basil Salsa

Italian-Style Antipasto Skewers

Marinated Vegetables, Cured Meats & Aged Cheese

Deconstructed Ellan Farm Caesar Salad Spoons

Crisp Romaine, Parmesan Shavings, Anchovy Crumb & Caesar Emulsion

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CANAPÉS





Canapés Petite Pâtisserie Selection

Irish Cream Liqueur Chocolate Mousse

Presented in a Dark Chocolate Cup, Garnished with White Chocolate Curls

Raspberry Shortbread Tartlet

Filled with Silky Vanilla Crème Pâtissière, Topped with Fresh Raspberry

Mini Lemon Meringue Tartlets

Zesty Lemon Curd, Pillowly Torched Meringue, Buttery Pastry Shell

Chocolate-Coated Irish Strawberries

Hand-Dipped & Elegantly Finished with a Glossy Shell

Mini Tiramisu Cones

Crisp Cones Filled with Mascarpone Coffee Cream & Cocoa Dusting

Chocolate & Hazelnut Brownie Bites

Rich, Fudgy Squares with Roasted Hazelnuts & a Glossy Ganache

Assorted Mini Macarons

A Delicate Selection of Flavours with Crisp Shells & Creamy Fillings

Choice of 4: €18.00 Additional Item: €5.00

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GOURMET BITES AND SMALL PLATES

Socialise in Style with Our Curated
Finger Food Experience





GOURMET BITES AND SMALL PLATES

Ellan Farm Falafel

Served with Confit Garlic Vegan Mayo (VE)

Ger Bowen's Mini Beef Slider

Ellan Farm Pickled Red Onion, Mature Irish Cheddar,
Toasted Brioche

Atlantic Fish Goujons & Chunky Chips

Hand-Cut Ellan Farm Potatoes, House Tartar Sauce

Satay, Lime & Chilli Chicken Skewer

Marinated in Thai Spices, Finished with Fresh Lime
Zest

Ellan Farm Spinach, Red Onion & Goat's Cheese Tartlet

Baked in a Crisp Butter Pastry Shell

Honey & Soy Sesame Chicken Wings

Sticky Glaze, Toasted Sesame Seeds

Ellan Farm Beetroot & Feta Arancini

Crispy Risotto Balls, Herb Crème Fraîche

Ellan Farm Kimchi Bruschetta

Carrot Hummus, Pickled Beetroot, Toasted
Sourdough

Choice of Three:

€20.00

Additional Items:

€7.00



All greens and roots proudly sourced from Ellan Farm.



Dexcom **STADIUM** MEETINGS AND EVENTS

For further information please call our team of event specialists.

📍 Dexcom Stadium, College Road, Galway, H91 H340

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