



The Penthouse

THE HORSE SHOW HOUSE

If you would like to view our private function room please
contact us on

01 660 4199

OR

bookings@madigan.ie

Dinner Menu

THE PENTHOUSE SAMPLE MENU

3 COURSES €55 + VAT PER PERSON

MINIMUM OF 35 PEOPLE

STARTERS

Slow Braised Beef Shoulder

In panko bread crumbs with celeriac puree with truffle oil.

(2, 6, 7, 8, 9, 14)

Penthouse Soup Of The Day

Served with homemade soda bread.

(5, 6, 8, 9, 14)

Beetroot Marinated Salmon

With capers, lemon oil, pickled radish and beetroot.

(3, 6, 8, 14)

MAINS

Pan Fried Striploin Steak

Fondant potato, confit carrot and tender stem broccoli with pepper sauce.

(6, 7, 8, 9, 14)

Stuffed Chicken Supreme

Sundried tomato stuffing, fondant pot, grilled asparagus, tomato sauce.

(2, 5, 6, 7, 8, 14)

Pan Fried Cod Fillet

Crispy potatoes, bacon lardons, capers & dill, served with a mint pea emulsion.

(2, 6, 8, 9, 14)

DESSERTS

Chocolate Mousse

With ice cream and raspberries.

(2, 6, 9, 10, 14)

Apple Crumble

With ice cream and strawberries.

(6, 9, 11)

Platters

THE PENTHOUSE SAMPLE MENU

PREMIUM PLATTER

Mini Beef Cheese Burgers
Chicken Tenders with Franks Hot Sauce
Tempura of Prawns with Sweet Chili Dressing
Duck Spring Rolls with Plum Sauce
Cocktail Sausages
Onion Bhaji with Cucumber & Yogurt
Sweet Potato Falafels
Mozzarella Sticks.

Serves 10 People

€150 + VAT

GOLD PLATTER

Pulled Pork sliders with Apple and Cabbage Slaw
Sweet Potato and Spinach Arancini
BBQ Korean Style Chicken Skewers
Mini Beef Cheese Burgers
Tempura of Prawns with Sweet Chili Dressing
Pigs in Blankets
Chicken Goujons
Onion Bhaji with Cucumber & Yogurt
Sweet Potato Falafels
Mozzarella Sticks.

Serves 10 People

€175 + VAT



CANAPE MENU

THE PENTHOUSE SAMPLE MENU

CHOICE OF 3 COLD & 3 HOT CANAPES
€19.95 PER PERSON + VAT

COLD

Roasted beetroot & goats cheese with candied walnuts (V).

Stuffed choux bun, chicken liver parfait with a pear & pistachio glaze.

Trio of salmon with celeriac & pickled cucumber.

Parma Ham & spicy ratatouille with asparagus tip on a tortilla chip.

Water melon wrapped in cucumber blueberry & mint.

HOT

Korean style chicken with black sesame in a sticky sweet chili sauce.

Confit of duck & pickled cabbage hoi sin spring roll.

Panko crumbed monkfish bite with lemon aioli.

Parmesan & mature cheddar cheese balls with spicy tomato salsa.

Smoked chicken & rocket puff pastry tents .



Supper Bowl Menu

THE PENTHOUSE SAMPLE MENU

€23.95 PER PERSON + VAT

**(CHOOSE TWO OPTIONS PLUS ONE
SILENT VEGETARIAN OPTION)**

Confit of Pork Belly

Marinated in Chinese five spice & served in a sticky Jack Daniels BBQ sauce

Crispy Fried Chicken

With bell peppers, pineapple, sweet & sour sauce & served on a bed of rice

12hr Slow Braised Beef

Celeriac puree & veal jus

Roast Silver Hill Duck

Sliced medium rare, stir fry vegetables & noodles in Hoi sin, ginger, chili glaze.

Katsu Style Chicken Curry

Panko crumbed chicken fillet, topped with a spicy curry sauce, bean sprouts, coriander & chili (Rice)

Smoked Salmon & Garden Pea Risotto

With a parmesan & cream fresh finish

Panko Crispy Prawns

Sweet & Sour pickled slaw & wasabi mayo

Supper Bowl Menu

THE PENTHOUSE SAMPLE MENU

Traditional Beef & Guinness Stew

Champ potatoes, seasonal chunky vegetables in a rich beef jus

Teriyaki Salmon

Wilted bok Choy, black sesame with a spicy harissa dressing (Rice)

Beer Battered Cod Fillets

Pea Puree, crispy fried potatoes, saffron & garlic aioli and pea shoots

VEGETARIAN OPTIONS

Thai Red Tofu Curry

Green Beans, Tender Stem Broccoli, garden peas, bean sprouts, chili & Coriander

Polenta Bravas

Crispy fried polenta, spicy arrabiata sauce, garlic vegan aioli

Stuffed vine riped tomatoes

With a bell pepper, lentil, mushroom ragu topped with a herb crust

Wild mushroom risotto

Parmesan & rocket

Salad Saffron Arancini

Mozzarella cheese, arrabiata sauce parmesan & rocket

All vegetarian options can also be vegan option

Christmas Menu

THE PENTHOUSE SAMPLE MENU

3 COURSES €55 + VAT PER PERSON

STARTERS

Slow Braised Beef Shoulder

In panko bread crumbs with celeriac puree with truffle oil.

Penthouse Soup Du Jour

Served with homemade soda bread.

Beetroot Marinated Salmon

With capers, lemon oil, pickled radish and beetroot.

MAINS

Roast Prime Hereford Beef Striploin

Fondant potato, confit carrot and tender stem broccoli with bourguignon style jus.

Penthouse Traditional Turkey & Ham

Sage & onion stuffing, fondant potato, confit carrot and tender stem broccoli, with panko crumbed sausage meat bon bon.

Pan Fried Salmon

Parmentier potatoes & chorizo, smoked leak cream sauce & water cress salad.

DESSERTS

Penthouse Christmas Pudding

With brandy, custard and red currants.

Raspberry & White Chocolate Roulade

With fresh cream and raspberries.

Vegetarian and Vegan options available upon request.

Please notify us of any food allergies.

Wine List



THE PENTHOUSE

WHITE WINE

La Serre, Sauvignon Blanc, France.

€39.00

IL Conto, Vecchio Pinot Grigio, Italy.

€39.00

Finca Lorosco, Chardonay, Chile.

€39.00

Cap Cette, Picpoul de Pinet, France.

€39.00

RED WINE

Puerta Vieja, Tempranillo, Spain.

€39.00

Nyala, Cabernet Sauvignon, South Africa.

€39.00

El Colectivo, Malbec, Argentina.

€39.00

Vigneti del Sole, Montepulciano A'abruzzo, Italy.

€39.00

ROSÈ

Annette Rosé, France.

€32.00

Petit Papillon, Grenache Rosè, France.

€32.00

PROSECCO

Maschino Dei Cavalieri, Italy.

€37.00

