

Buffet Style Options

2 Course Buffet Menu from €49*pp
Choice of 4 Lighter Bites €22pp
Salad of Choice from €3pp

Lighter Bites

Choice of any 4 below

Beef Sliders

No. 1 Burger Sauce, Pickled Onion

Cod Goujons

Tartar Sauce

No. 1 Pigtown Sausage Roll

Smoked Ketchup

Slow Cooked Beef Croquette

Celeriac Remoulade & Horseradish Aioli

Smoked salmon roulade

Spinach, Cream Cheese

West Limerick Mushroom Quiche

Herbed St. Tola's Goats Cheese Crostini

Poached Pear

Salads

Baby Potato Salad

Bacon, Chives & Lemon

Crispy Caper & Mint Couscous

Mint Remoulade, Pickled Radish

New Leaf Urban Farm Leaves

Garlic & Lemon Dressing

Asian Slaw

Spiced Red Cabbage, Pickled Carrot, Red Onion

Burnt Corn Salad

Coriander & Lime

Macaroni Pasta Salad

Basil, Salt Baked Beetroot, Velvet

Cloud Soft Sheep Cheese

Main Course

Choice of any 2 below

Roast Dry Aged Rib of Limerick Beef

Cooked Medium, Mini Yorkshire Puddings, Beef Jus

Burren Lamb Stew

Baby Potatoes, Carrots, Parsley & Barley

Salmon En Croute

Rocket, Dill Velouté, Puff Pastry

Ras El Hanout Spiced Chickpea & Lentil Curry

Salted Baked Celeriac, Wilted Chard

Sundried Tomato Baked Rigatoni

Ardsallagh Feta, Aubergine Mousseline, Chervil

Chicken Mediterranean

Olives, Semi Roasted Tomatoes, Anchovies, Chervil

Cod, Hake & Mussel Stew

Tomato, Saffron

No. 1 Cheese & Charcuterie Platter

Featuring Munster Cheese & Charcuterie

AtlanticWay SeafoodPlatter*

Whole Poached Salmon, Crab & Clam Salad, Tea Cured Trout, Roasted Lemon

*Supplement of €6 applies

Served with a choice of any 2 below:

Coriander & Cumin Steamed Rice

Roasted Root Vegetables

Garlic Roasted Baby Potatoes

Potato Gratin

Dishes are based on Irish seasonality & availability. A minimum number of 20 adult guests required for buffet parties. A deposit is required to confirm reservations. Room hire applies for private bookings.

Dessert

Choice of any 2 below

Apple Crumble

Buttermilk Cream

Lemon Posset

Rhubarb & Biscotti

Baked Banoffee Cheese Cake

Salted Caramel

Baked Vanilla Cheesecake

Buttermilk Whipped Cream

Black Forest Brownie

Vanilla Cream, Cherry Mousse

Wine

We have a range of organic & bio- dynamic wines available to compliment your menu choice.

WINE MENU

Cocktails

Our bar service team create homemade infusions and bespoke herbal cocktails that tell a story – using the best ingredients & present them simply to showcase their flavour & the love gone into making them.

COCKTAIL LIST