



No.1
PERY
SQUARE



hunnandselebrantie / Pat Clarke Browne

Gatherings & Parties

Food & wine take centre stage here at No. 1 with a great variety of Irish produce driven dishes accompanied by an incredible range of organic & bio-dynamic wines to choose from.

Our menus will take you on a stroll through the seasons, drawing inspiration from our local Limerick food heritage with wonderful produce that is right on our own doorstep.

The dishes reflect the attributes of their home at No. 1 Pery Square – being elegant, thoughtful, Irish, historic, with an extra layer of sophistication and character.

No. 1 is a little beacon of old-fashioned conviviality – cosy, not grand, relaxed, not posh – and serving proper food to share and enjoy.

No. 1 also has carefully selected wine lists featuring unique boutique producers & classic selections.

Patricia and the No. 1 Team welcome you and your guests to our country house in the city which becomes your home for your day. We offer top notch service, caring but in a relaxed informal manner.





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

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YOUR COUNTRY HOUSE IN THE CITY