No.1
PERY
SQUARE

humanistcelebrant.ie / Pat Clarke Browne

Gatherings & Parties

Food& winetake centrestage hereat 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.

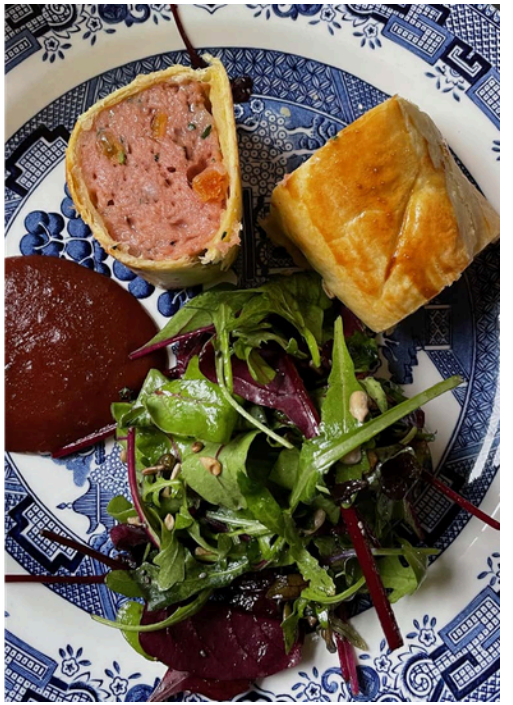
McKENNAS' GUIDES BEST IN IRELAND 2025

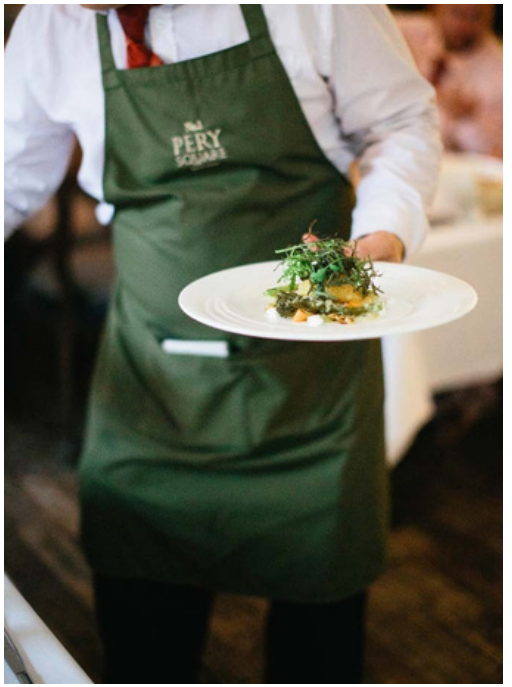
LUCINDA O'SULLIVAN GREAT PLACES 2025

2025

MICHELIN 2024

LAŠKI
reka
reka




PERY

Buffet Style Options

2 Course Buffet Menu from €52*pp
Choice of 4 Lighter Bites €25pp
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

BabyPotatoSalad
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
Spinach, 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 Moussse

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

No.1

PERY SQUARE

YOUR COUNTRY HOUSE IN THE CITY