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