

# LOTTIE'S

## EVENT MENUS

Make your event truly special with our carefully crafted menus, designed to suit any occasion. From elegant plated dinners to vibrant buffet spreads, we offer a selection of delicious dishes to cater to all tastes and dietary needs.

Whether it's a corporate gathering, wedding, or private celebration, our expertly prepared menus ensures an unforgettable dining experience for you and your guests.



**MICHELIN**

**2025**

# UPSTAIRS AT LOTTIE'S

## PLATTERS & CANAPES

### Party Platters

€15pp

Only available Upstairs at Lotties

#### For the party

Buttermilk popcorn chicken

Crispy arancini (v)

Paprika pork skewers

Vegetable spring roll (v)

Chips & garlic aioli (v)

Potato bhaji (v)

All served with: house hot sauce, sweet chilli, mustard mayo, salsa verde

### Canapé Menu

€3 each

Mix a selection for your event, or as a snack on arrival.  
Hot canapes are subject to the arrival time on the evening

#### Cold

Little gem, baba ganoush, smoked almonds (vg)

Hot smoked salmon croustade, beetroot ketchup

Tapenade on focaccia, gubeen chorizo, sundried tomato

Cured monkfish & rhubarb tartlet, lumpfish caviar

Burrata & tomato chutney tostada (v)

#### Hot:

Mussel skewers, n'duja

Crispy Pork Belly, Mustard sauce

Beef Cheek Croquette, Miso Mayo

Grilled free-range chicken, Yakitori Glaze

Arancini, aioli (v)

A discretionary 12.5% service charge will be added to the total final bill.

Menus are subject to seasonal changes.

# **UPSTAIRS AT LOTTIE'S**

## **BUFFET MENU**

**€40pp**

Only available Upstairs at Lotties

### **Main course**

**Choose 3 mains**

Andarl farm pork chop, romesco

Roast rare beef, chimichurri (cold )

Roasted cauliflower (vg), tabouleh

Grilled jerk chicken, corn, jalapeno & crème fraiche

Lamb tagine, pilau rice

### **On the side**

**Choose 3 sides**

Chickpeas, red pepper, basil dressing (v)

Roast potatoes, garlic butter (v)

Baby gem & green bean salad, avocado & basil pistou (v)

Thai salad, peanut dressing

Orzo, spinach & sundried tomato salad (v)

### **Add dessert | Choose 2 desserts**

**€8 supp per person**

Tiramisu

Eton mess

Sticky toffee pudding, butterscotch

**A discretionary 12.5% service charge will be added to the total final bill.**

**Menus are subject to seasonal changes.**

# UPSTAIRS AT LOTTIE'S

## SUMMER BBQ BUFFET

**€50pp**

Only available Upstairs at Lotties, during the summer season

### On arrival

Choose 3 snacks

served on platters for guests to enjoy with aperitif

Arancini, black garlic mayo (v)

Pissaladière, tapenade & goat's cheese (v)

Potato skins, gribiche (v)

Smoked almonds & olive (v)

House focaccia, tomato pesto (v)

Padron peppers, sherry vinegar (v)

### From the grill

Chargrilled on our terrace, choose 3

Andarl farm pork chops, house BBQ sauce

Pat McLoughlin's Bavette, garlic butter

Chicken skewers, yakitori glaze

Courgette, cherry tomato & mozzarella (v)

Lamb chops, mint chimichurri

Squash, tamarind & halloumi (v)

### Add dessert

Choose 2 desserts | €8 supp per person

Tiramisu

Strawberry Eton mess

Chocolate delice, raspberries

### On the side

Choose 3 sides

Chickpeas, red pepper, basil dressing (v)

Roast potatoes, garlic butter (v)

Wicklow organic leaves, pickled onion (v)

Fried aubergine, ajo blanco (v)

Sweetheart cabbage, chilli soy (v)

Tomato panzanella, capers, olives (v)

Roasted courgette, salsa verde, almonds (v)

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# LOTTIE'S

## SET LUNCH MENU

**€48pp**

### **Starter**

Andarl farm pork belly, radicchio warm salad, kumquat, salsa verde  
Leek & potato velouté, poached egg, paprika shoestring potato (v)  
Prawn & ginger tzukune, dashi, langoustine & sesame oil  
Baby gem, black garlic dressing, smoked Gubbeen, garlic croutons

### **Main**

Monkfish, aubergine & tahini fricasse, chorizo, smoked almonds, herb salad  
Pat Mcloughlins 36 day dry aged striploin, Parisian gnocchi, sauce robert + €5 supp  
Hogget cutlets, romesco, grilled cabbage, mint chimichurri  
Tandoori spiced chicken thigh, almond korma, cauliflower, coriander

### **Served with**

Roast potatoes, garlic butter & parmesan v  
Broccoli, pickled chilli, organic yoghurt vg

### **Dessert**

Yuzu & lemon posset, limoncello jelly, Szechuan pepper crumble  
Chocolate brownie, Pedro Ximenez, toffee & pecan sauce  
3 scoops Scúp gelato

Our set menu is available upstairs for private groups of up to 25 guests. We offer the same menu in our semi-private downstairs area for up to 35 guests. Hosting a larger gathering? You can also reserve space in our main restaurant.

Please note that our set menu is a sample only, as it changes seasonally and will be based on our current à la carte menu on the day of your event. We offer silent vegan / vegetarian dishes.

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# LOTTIE'S

## SET DINNER MENU

€58pp

### Breads

House focaccia vg, oregano & chilli oil

### Starter

Andarl farm pork belly, radicchio warm salad, kumquat, salsa verde

Leek & potato velouté, poached egg, paprika shoestring potato (v)

Prawn & ginger tzukune, dashi, langoustine & sesame oil

Baby gem, black garlic dressing, smoked Gubbeen, garlic croutons

### Main

Monkfish, aubergine & tahini fricassée, chorizo, smoked almonds, herb salad

Pat McLoughlin's 36 day dry aged striploin, Parisian gnocchi, sauce robert

Hogget cutlets, romesco, grilled cabbage, mint chimichurri

Tandoori spiced chicken thigh, almond korma, cauliflower, coriander

### Served with

Roast potatoes, garlic butter & parmesan v

Broccoli, pickled chilli, organic yoghurt vg

Chips, smoked onion aioli v

### Dessert

Yuzu & lemon posset, limoncello jelly, Szechuan pepper crumble

Chocolate brownie, Pedro Ximenez, toffee & pecan sauce

3 scoops Scúp gelato

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