

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

€18pp

Only available Upstairs at Lotties

For the party

JJ Young Buttermilk chicken popcorn

Arancine tomato & mozzarella

Andarl Farm Gammon croquettes

Vegetable spring roll

Ballymakenny patatas bravas

Hot honey & sesame Brie fritters

All served with: garlic aioli, house hot sauce, salsa verde

Canapé Menu

€3.5 each

Mix a selection for your event, or as a snack on arrival.

Hot canapes are subject to the arrival time on the evening

Datterini Tomato bruschetta, aged balsamico (vg)

Miso & chilli jam homemade sausage roll

Harissa lamb croquette, chipotle aioli

Fried Polenta Buttons, organic cashel blue parfait, sriracha (v)

Cacio e pepe Arancini, parmesan sauce (v)

Blini, Citrus cured salmon, lemon labneh

Grilled Chicken, Yakitori Glaze, Sesame

Smoked gubbeen puff, onion Jam

Mini Yorkies, roast beef, horseradish

Tostada, pilpil prawns

Fried pickles, tartar sauce

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. Minimum 30 guests.

Main course

Choose 3 mains

Andarl farm pork steak, romesco

McLoughlin's Striploin Roast beef, chimichurri

Harissa cauliflower steak, tahini cream (vg)

JJ Young grilled chicken thighs, chip shop curry sauce

Rosemary & garlic Lamb stew, chickpeas, sumac

On the side

Choose 3 sides

Roast potatoes, garlic butter (hot)

Pilau rice (hot)

Organic Wicklow carrots, salsa verde (hot)

Mixed leaf salad, djonn dressing

Cous cous tabouleh

Olivier salad, garlic aioli

Add dessert | Choose 2 desserts

€8 supp per person

Tiramisu

Apple & blackberry crumble, tonka bean whipped cream

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.
Minimum 30 guests.

On arrival

served on platters for guests to enjoy with aperitif

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 beef brisket, harissa
Chicken skewers, yakitori glaze
Courgette, cherry tomato & mozzarella (v)
Lamb belly, mint chimichurri
Courgette, tamarind & halloumi (v)

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)

Add dessert

Choose 2 desserts | €8 supp per person

Tiramisu
Strawberry Eton mess
Chocolate delice, raspberries

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LOTTIE'S

SET LUNCH MENU

€55pp

Starter

Silverhill duck leg croquettes, beetroot veloute, hoisin, scallion
Charred Hispi cabbage, butter bean hummus, black garlic, dates (vg)
Trevisian racchio salad, clementines, pecorino, candied walnut

Main

JJYoung charred chicken thighs, crisp brussels sprouts, peanut satay
Goatsbridge trout fillet, café du Paris butter, parsip & saffron puree
Delica pumpkin risotto, brie fondue, hazelnut, sage, girolles (v)
Pork neck fillet, Alentejan clam sauce, potato gnocchi, coriander

Served with

Ballymakenny roast potatoes, smoked rosemary salt & parmesan (v)
Organic Wicklow carrots, salsa verde, hazelnut dukkah (vg)

Dessert

Chocolate & cardamom crémaux, pear, hazelnut brown butter
Selection of Scup Gelato ice-cream
Tiramisu

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. We can also offer steak with a small supplement.

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

LOTTIE'S

SET DINNER MENU

€65pp

Breads

House focaccia vg, oregano & chilli oil

Starter

Silverhill duck leg croquettes, beetroot veloute, hoisin, scallion
Charred Hispi cabbage, butter bean hummus, black garlic, dates (vg)
Trevisian racchio salad, clementines, pecorino, candied walnut
Irish crumb crumpet, langustine bisque, fennel & lovage remoulade (v)

Main

JJYoung charred chicken thighs, crisp brussels sprouts, peanut satay
Goatsbridge trout fillet, café du Paris butter, parsip & saffron puree
Delica pumpkin risotto, brie fondue, hazelnut, sage, girolles (v)
Pat McLoughlin's Butcher steak, potato terrine, horseradish, lyonnaise jus

Served with

Ballymakenny roast potatoes, smoked rosemary salt & parmesan (v)
Organic Wicklow carrots, salsa verde, hazelnut dukkah (vg)

Dessert

Chocolate & cardamom crémaux, pear, hazelnut brown butter
Selection of Scup Gelato ice-cream
Tiramisu

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