

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

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

House focaccia, honey & chilli whipped butter

Datterini Tomato bruschetta, aged balsamico (vg)

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

Cacio e pepe Arancini, parmesan sauce (v)

Blini, Citrus cured salmon, lemon labneh

Tostada, pilpil prawns

Fried pickles, tartar sauce

Padron peppers, ajo blanco

Potato skin, gribiche

Dumplings, n'duja & mussels

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

Menus are subject to seasonal changes.

UPSTAIRS AT LOTTIE'S

BBQ BUFFET

€50pp

Minimum 30 guests.

ON ARRIVAL

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 Chargrilled sirloin
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)
Pilau rice (v)
Cous cous tabouleh
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

€55 per person

Starter

Korean fried chicken, bao bun, green chilli, gochujang
Harrissa cauliflower steak, fritters, romesco sauce, chimichurri vg
Macroom buffalo burrata, nectarine, pea, crisp gnocchi v

Main

JJ Young charred chicken thigh, duck fat chips, peppercorn sauce
Sea bream, fennel, cucumber, bouillabaisse sauce
Rigatoni, Nerano courgette, sundried tomato crumb v
Winetavern dry-aged pork chop, sweet & sour sauce, carrot & ginger puree

Served with

Ballymakenny roast potatoes, smoked rosemary salt & parmesan v
Organic Wicklow carrots, whipped ricotta, hazelnut dukkah v

Dessert

Bigne craquelin, Diplomat cream, poached rhubarb
Selection of Scup Gelato ice-cream
Lottie's 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

€65 per person

Breads

House focaccia, honey & chilli whipped butter

Starter

Korean fried chicken, bao bun, green chilli, gochujang
Harrissa cauliflower steak, fritters, romesco sauce, chimichurri vg
Macroom buffalo burrata, nectarine, pea, crisp gnocchi v
Seabass crudo, pepper and apricot, dill

Main

JJ Young charred chicken thigh, duck fat chips, peppercorn sauce
Sea bream, fennel, cucumber, bouillabaisse sauce
Rigatoni, Nerano courgette, sundried tomato crumb v
Pat McLoughlins Butcher steak, port jus, asparagus, black garlic

Served with

Ballymakenny roast potatoes, smoked rosemary salt & parmesan v
Organic Wicklow carrots, whipped ricotta, dukkah v

Dessert

Bigne craquelin, Diplomat cream, poached rhubarb
Selection of Scup Gelato ice-cream
Lottie's Tiramisu

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