

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

€90 per platter (Serves 5 guests)

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

€50 per person

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, summer slaw, gochujang, sesame
Harrissa cauliflower steak, fritters, romesco, chimichurri (v)
Macroom buffalo burrata salad, peaches, cucumber, almond (v)

Main

JJ Young chicken thighs, sweetcorn, salsa verde butter
Howth Harbour monkfish, San Marzano tomato sauce, Sicilian aubergine
Rigatoni, Nerano courgette, sundried tomato pangrattato (v)
Winetavern dry-aged Pork chop & crackling, apricot, wholegrain mustard

Served with

Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)
Country organic farm confit carrots, whipped ricotta (v)

Dessert

Wexford strawberry, meringue, lemon curd, Chantilly cream
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.

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, summer slaw, gochujang, sesame
Harrissa cauliflower steak, fritters, romesco, chimichurri (v)
Macroom buffalo burrata salad, peaches, cucumber, almond (v)
Cured Clare Island Salmon, coconut milk, jalapeno, lime

Main

JJ Young chicken thighs, sweetcorn, salsa verde butter
Howth Harbour monkfish, San Marzano tomato sauce, Sicilian aubergine
Rigatoni, Nerano courgette, sundried tomato crumb v
Pat McLoughlin's 28-day Butcher steak, crisp onion, madeira jus

Served with

Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)
Country organic farm confit carrots, whipped ricotta (v)

Dessert

Wexford strawberry, meringue, lemon curd, Chantilly cream
Selection of Scup Gelato ice-cream
Lottie's Tiramisu

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