

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

Winetavern pork loin skewers

Vegetable spring roll

Ballymakenny spiced potato wedges

Sesame Brie fritters

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

"MAKE IT A LITTLE MORE"

add a bowl of chips or any additional platter option for €8

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

Fried pickles, tartar sauce (hot)

Potato skin, gribiche (hot)

Crisps, ricotta & chive dip (v) (hot)

Cacio e pepe Arancini, parmesan sauce (v) (hot)

Tostada, pilpil prawns (hot)

Caponata bruschetta (vg) (cold)

Blini, Citrus cured salmon, lemon labneh (cold)

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

€50 per person

Minimum 30 guests.

ON ARRIVAL

Smoked almonds & olives (v)

Crisps, ricotta & chive dip (v)

FROM THE GRILL

Chargrilled on our terrace, choose 3 mains

Served with house focaccia

Winetavern pork chops

Pat McLoughlin's Chargrilled sirloin

JJYoung Chicken thighs

Harissa cauliflower steak (v)

Braised Lamb shoulder

All served with: Veal jus, salsa verde, house BBQ sauce

ON THE SIDE

Choose 3 sides

Chickpeas, red pepper, basil dressing (v) (cold)

Roast potatoes, garlic butter (v) (hot)

Wicklow organic leaves, pickled onion (v) (cold)

Fried aubergine, ajo blanco (v) (cold)

Sweetheart cabbage, chilli soy (v) (hot)

honey confit carrots, whipped ricotta (v) (cold)

Heritage beetroot, St. Tola goat cheese, balsamic (v) (cold)

ADD DESSERT

Choose 2 desserts €8 supp per person

Tiramisu

Berry Eton mess

Chocolate brownie, raspberries

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

Some options may change seasonally, depending on the availability of the best produce.

LOTTIE'S

SET LUNCH MENU

€55 per person

STARTER

Korean fried chicken, winter slaw, gochujang, sesame
Harrissa cauliflower steak, fritters, romesco, chimichurri (v)
St. Tola goat's cheese, organic leaves, beetroot, figs, walnut (v)

MAIN

JJ Young chicken thigh, sweetcorn, herb butter
Wild Atlantic halibut, caper, parsley, brown butter, fennel, croutons
Rigatoni Norma, aubergine, San Marzano tomato sauce, salted ricotta (v)
Winetavern dry-aged Pork chop, crackling, Mirabelle plums, wholegrain mustard

SERVED WITH

Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)
Country organic farm carrots, salsa verde (v)

DESSERT

Wild honey & buttermilk pannacotta, blackberry, hazelnut
Selection of Scup Gelato ice-cream
Lottie's Tiramisu

Our set menu is available upstairs for private groups of up to 30 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 & chili whipped butter (v)

STARTER

Korean fried chicken, winter slaw, gochujang, sesame
Harrissa cauliflower steak, fritters, romesco, chimichurri (v)
St. Tola goat's cheese, organic leaves, beetroot, figs, walnut (v)
Cured Clare Island salmon, coconut milk, jalapeno, lime

MAIN

JJ Young chicken thigh, sweetcorn, herb butter
Wild Atlantic halibut, caper, parsley, brown butter, fennel, croutons
Rigatoni Norma, aubergine, San Marzano tomato sauce, salted ricotta (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 carrots, salsa verde (v)

DESSERT

Wild honey & buttermilk pannacotta, blackberry, hazelnut
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.