Set Menu 2025

2 Courses €36pp | 3 Courses €42pp

Starters

Homemade Soup of The Day
Served with Homemade Brown Bread
Or
Tomato & Basil Bruschetta
Homemade Crusty Loaf drizzled in garlic oil and topped with chopped tomatoes and basil pesto

Main Courses

Slow Braised Featherblade Beef
Served with Traditional Roast Sides,
Selection of Vegetables and a Light Roast Gravy
Or
Yellowbelly Beer Battered Fish and Chips
Served with a Twice Cooked Fries, Mint Peas and Homemade Tartar Sauce
Or
Vegan Burger
Served with Vegan Cheese, Chutney, Brooklyn Farm Leaves, Beef Tomato, House Fries
**This Vegetarian/Vegan option is a silent Option not listed on menu on the day*

Homemade Desserts

Oreo Brownie
Vanilla Bean Ice Cream
Or
Orange Cointreau Cheesecake
Homemade Orange Curd and Freshly Whipped Cream

Group bookings of 10 plus guests are booked in our restaurant and cannot be booked in our bar
Groups of 10 or more are booked across separate tables adjacent to each other and are not on 1 table
Large group bookings are allocated a maximum of 3 hours from arrival – any additional time required will incur an exclusivity hire fee
Menus are subject to change due to seasonality and availability
Set menus are for groups of 16 or more – a la carte menu cannot be catered for groups exceeding these numbers
If you would like to change any items on the set menu, this can be discussed and may incur a supplement
Please notify us with any dietary requirements including if baby bowls are required as these need to be pre-ordered
Memos provided are final and deemed as sign off by the event organizer
50% deposit required at time of booking
Final numbers must be given 1 week prior to the event, and this is the number of guests that will be billed for plus any additional guests
Deposit is non-refundable for cancellations less than 7 days prior to event
Prices may change according to inflation rates and current economic trends
'Event Menus' cannot be used for weddings under any circumstances.

Set Menu 2024

2 Courses €45pp | 3 Courses €55pp

Sharing Platters

Chickpea Hummus with Chargrilled Crisp Breads
Vine Tomato & Basil Pesto Bruschetta
Cooleeney Goats Cheese & Caramelised Onion Bruschetta
Charcuterie and Cheese Selection with Cranberry and Sesame Isle of Crackers & Apple Chutney
Kilmore Quay Organic Smoked Salmon with Caper Berries on Guinness Brown Bread

Main Courses

Slow Braised Featherblade Beef
Served with Traditional Roast Sides,
Selection of Vegetables and a Light Roast Gravy
Or
Yellowbelly Beer Battered Fish and Chips
Served with a Twice Cooked Fries, Mint Peas and Homemade Tartar Sauce
Or
Vegan Burger
Served with Vegan Cheese, Chutney, Brooklyn Farm Leaves, Beef Tomato, House Fries
**This Vegetarian/Vegan option is a silent Option not listed on menu on the day*

Homemade Desserts

Oreo Brownie
Vanilla Bean Ice Cream
Or
Orange Cointreau Cheesecake
Homemade Orange Curd and Freshly Whipped Cream

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SAMPLE

Celebration Menu 2025 – Grazing Boards, Finger Food & Desserts

2 Courses €34pp | 3 Courses €42pp

Sharing Platter Starters

Large wooden boards that cater for 4 people

Chickpea Hummus with Chargrilled Crisp Breads
Vine Tomato & Basil Pesto Bruschetta
Cooleeney Goats Cheese & Caramalised Onion Bruschetta
Charcuterie and Cheese Selection with Cranberry and Sesame Isle of Crackers & Apple Chutney
Kilmore Quay Organic Smoked Salmon with Caper Berries on Guinness Brown Bread

Main Finger Food

Chicken Goujons
Spicy Chicken Wings
Salt and Chilli Squid
Vegetable Spring Rolls
Selection of Dips and Sauces

Homemade Dessert Platters

Sharing Platter Desserts
***Desserts listed are a sample and are subject to change based on season and current availability**

Dark Chocolate Oreo Brownie (VF)
Lemon Curd Tart
Wexford Strawberries & Cream Meringues
Profiteroles

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SAMPLE