



Private Lunch at Blackrock Cottage

Our private events and corporate entertainment package offers a unique blend of warm hospitality, gourmet dining, and scenic charm.

Enjoy the exclusive use of our cozy, intimate venue, lovingly restored to preserve its heritage while offering every modern comfort.

Our award-winning culinary team will craft a custom-designed menu, tailored to your preferences and complemented by expert wine pairings from our in-house sommelier. From the moment your guests arrive, they will be welcomed with a warm drinks reception and attentive service from our friendly, experienced staff.

We cater to gatherings of all sizes – from smaller, intimate parties to full-capacity events of up to 110 guests across both charming dining rooms.

Celebrate by the sea with access to our seaside terrace for up to 80 guests, or host a laid-back evening with our optional outdoor BBQ area for up to 60 guests (weather permitting).

Personalize the atmosphere with your own playlist or live musicians, ensuring a truly bespoke experience.

Whether you are hosting a relaxed evening with friends, entertaining staff or clients, or marking a special family occasion, Blackrock Cottage is the perfect setting for your event.

To book or enquire, contact Claire or Mathieu at (091) 399280 or e-mail: enquiries@blackrockcottage.ie



*€45.00 per person
12.5% Service Charge
20 People Minimum*

Blackrock Sample Lunch Menu

Starters

Soup Or Chowder

Blackrock Vol Au Vent

Confit Chicken, Parma, Tarragon Velouté & Classic Puff Pastry

Curried Apple & Parsnip Samosa

Mint Raita, Almond, Date & Coconut Crumbs

Crab & Apple Salad

Wasabi Aioli, Daikon & Watercress

Mains

Braised Featherblade of Beef

Truffle Mash, Roast Parsnip, Red Currant Jus & Yorkshire

Roast Pork Shoulder

Burnt Apple & Celeriac, Rosemary Roasties & Cider Gravy

Brown Butter Hake

Fennel Crusted Baby Potato, Asparagus, Green Beans, Burnt Lemon Beurre Blanc

Roast Cauliflower Steak

Kale & Coconut, Cashew Cream & Chili Rayu

Desserts

Tiramisu

Frangelico, Mascarpone & Cacao

Citrus Posset

Cardamom Shortbread, Lemon Curd

All dishes followed by an are or can be made Gluten Free.
If you have any allergies, please ask to see our allergen list.*

*Please be advised that menu offerings and pricing are subject to change in response to ongoing inflation and market conditions.
We remain committed to maintaining the quality of our cuisine and service, and we appreciate your understanding as we make
necessary adjustments. Thank you for your continued support.*



€55.00 per person
12.5% Service Charge
20 People Minimum

Blackrock Sample Lunch Menu

As a Starter

Seasonal Organic Soup Or Seafood Chowder
Served with Brown Bread

Blackrock Vol Au Vent
Confit Chicken, Parma, Tarragon Velouté & Classic Puff Pastry

Grilled Asparagus, Gribiche with Watercress, Soda Bread
Harissa Roasted Lamb Flatbread

As a Main Course

Roasted Leg of Lamb
Spring Greens, Pea Puree, Roast Swede, Lamb Jus & Mint Sauce

Pan Roasted Hake
Burnt Gem, lemon Crushed Potatoes, Rojo Chimichurri & Fennel Salad

Braised Beef Shortrib
Horseradish, Parsnip Remoulade, Buttered Kale, Pomme Frite & Red Currant Glaze

Brown Butter Chicken Breast
Carrot Puree, Tenderstem, Potato terrine, Jus & Crispy Skin

As a Dessert

Apple Crumble
Crème Anglaise, Vanilla Ice Cream

Citrus posset
Cardamom Shortbread, Lemon Curd

Tiramisu
Frangelico, Mascarpone & Cacao

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Wine Pairing

White

€16 per Person half a Bottle per Person

Michel Pichon, Chardonnay, France

Or

Cantina De Negrar, Pinot Grigio, Italy

Red

Baldosa, Garnacha Tempranillo, Spain

Or

Rosso natuzi, Italy

White

€19 per Person Half a Bottle per Person

Pazo, Albarino, Spain

Or

La Closerie des Lys, Languedoc, France

Or

Snapper Sauvignon Marlborough (for €1 extra)

Red

Caldora, montepulciano, Italy

Or

Mourgue de Gres, Syrah and Grenache

Or

Clos La Coutale Malbec, France (for €1 extra)