

MENU FOR A GATHERING

FINGER BUFFET | HOT FORK BUFFET | SET MENUS



THE | STILLHOUSE
of MOIRA

FOOD | SPIRITS | BEER



THE **STILLHOUSE**
of MOIRA
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FINGER FOOD BUFFET

SAUSAGE ROLLS
COCKTAIL SAUSAGES
CHICKEN GOUJON
FISH GOUJONS
GARLIC BREAD
CRISPY FRIED CHICKEN WINGS
CRISPY FILO PRAWNS
CRISPY BRIE BITES

INCLUDES

SKINNY FRIES
MIXED LEAF SALAD

DESSERTS

VEGAN CHOCOLATE CAKE
SICILIAN LEMON TART
VANILLA CHEESECAKE

1 COURSE €12 - CHOOSE 5 ITEMS | 2 COURSE €15 - CHOOSE 1 DESSERT
MINIMUM 20 GUESTS

PLEASE LET US KNOW BEFORE ORDERING FOOD OR DRINKS IF YOU HAVE **FOOD ALLERGIES OR DIETARY REQUIREMENTS.**

IN SOME CASES, FOOD ALLERGENS MAY BE UNAVOIDABLY PRESENT IN OUR KITCHEN.

DISHES MARKED WITH * CAN BE PREPARED VEGETARIAN. **CAN BE PREPARED GF. PLEASE ASK FOR OTHER DIETARY REQUIREMENTS



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TRADITIONAL HOT SERVE BUFFET

MEAT

Beef Stroganoff, wild mushrooms, cornichons, rice
Guinness braised steak pie, field mushroom, Cashel blue cheese, creamed mash

FISH

Seafood pie, cheddar mash
Basil and garlic marinated cod fillet, roast tomato, fennel, olive, cous cous

CHICKEN

Chicken leek and ham hock pie, buttery thyme pastry, parsley potatoes
Chicken breast, chestnut mushroom, shallots, tarragon, white wine cream, champ

LAMB

Slow roast leg of Irish lamb, caramelized onion, mint jus, champ

PORK

Spiced pork meatballs, slow roasted plum tomatoes, basil crisps, butter beans

VEGETARIAN

Spiced sweet potato, courgette, lentil dahl
Thai Vegetable curry, sticky rice

DESSERTS

Vegan chocolate cake
Sicilian lemon tart
Vanilla cheesecake

Between 20 to 60 people

£16 per person

Choose 2
dishes +1
dessert

£20 per person

Choose 4
dishes +2
dessert

Please ask if you have specific dietary requirements or requests
Call 02892 780735 or email Hello@StillHouseMoira.com



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SET MENU

2 COURSE €24 | 3 COURSE €30

STARTERS

CRISPY FRIED CHICKEN WINGS

Sriracha
Served with Mixed leaf salad

SALT & PEPPER SCAMPI

Curried aioli, Gem Lettuce

BEETROOT FALAFEL & WHIPPED FETA

Bitter Leaves, Garlic Flat Bread, Dukkha

SOUP OF THE DAY

Homemade Guinness Wheaten, whipped butter

BEEF & WHISKEY FRITTERS

Smoked Paprika Aioli, Pickled Shallots, Mixed Leaf

SIDES - 4.50

TRIPLE COOKED BONE MARROW CHIPS | TRUFFLE

PARMESAN TRIPLE COOKED CHIPS | SKINNY FRIES

GARLIC SKINNIES | CHAMP

GARLIC BREAD | SEASONAL VEG | GARDEN SALAD

BEER BATTERED ONION RINGS | HOUSE SLAW |

SAUTÉED GARLIC MUSHROOMS

SAUCES - 3.00

PEPPERCORN CREAM | GRAVY

DIPS - 1.50

SWEET CHILLI | BBQ | GARLIC MAYO | SRIRACHA

MAINS

TERIYAKI BEEF NOODLE

Egg Noodles, stir fry Vegetables, Honey Chilli Glaze, Sesame seeds

BUTTERMILK FRIED CHICKEN

Brioche Bap, Smoked Applewood, Tobacco Onions, Smk Paprika Mayo, Cajun Fries

THAI RED CHICKEN CURRY

Basmati Rice, Prawn Crackers.

HONEY & CIDER GLAZED HAM SHANK

Sautee greens, Crispy Colcannon Croquette, Cider and mustard Cream

BEER BATTERED KEENANS FISH

Mushy Peas, House Tartar, Lemon, Triple Cooked Chips

SMOKED CHICKEN & CHORIZO LINGUINI

Parmesan, bone marrow and smoked Paprika crumb, Garlic Bread

STILLHOUSE STEAK BURGER

Flax Fed Irish-beef, Streaky Bacon Jam, Cheddar, Smoked Paprika Mayo, Lettuce, Tomato, Bun, Skinny Fries

DESSERTS

STILLHOUSE GUINNESS STICKY TOFFEE PUDDING

House Butterscotch, Draynes Farm Honeycomb Ice Cream

GINGER CAKE

Coconut And Rum Caramel, vanilla ice cream**

CHOCOLATE BROWNIE

White Chocolate, Draynes Farm Vanilla Ice-Cream

CHEESECAKE OF THE DAY

Draynes Farm Ice-Cream

PLEASE INFORM YOUR SERVER ON ARRIVAL IF YOU HAVE A VOUCHER SO WE CAN APPLY TO YOUR BILL ACCURATELY AT THE BEGINNING.

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TO BOOK A GATHERING

CONTACT US DIRECTLY ON THE FOLLOWING:
EMAIL: HELLO@STILLHOUSEMOIRA.COM
TEL: 028 9278 0735



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