

Honestly

Farm Kitchen

Honestly Farm Kitchen Group Bookings

BUFFET STYLE MENU - LUNCH

In-House (Strandhill Only)

The meal will be presented on large serving platters and chafing dishes, with a member of our team serving guests in our upstairs dining area.

Elements of the menu will be presented separately to allow guests to design their own desired plate of food.

Once guests have finished their main meal, the table will be cleared, and a selection of desserts, tea, and coffee will be presented for service if requested.

Off-Site (Strandhill & Carrick on Shannon area)

Delivery Charge of €25 Incl. Vat within 10km radius of our restaurants

The meal can be delivered ready to serve in client's own bowls & dishes or serving trays & dishes can be provided with a refundable deposit. (Must be returned by guest in clean condition). Prices for crockery hire or provision for take-away packaging on request.

- Minimum number of guests: 20
- Maximum number of guests: 75
- Notice Period: Bookings to be made 10 working days in advance
- Please email all enquiries to info@honestlykitchen.ie

- Final numbers and choices confirmed 3 working days in advance.
- Payment will be issued based on confirmed numbers.
- All prices are quoted per head, inclusive of VAT.
- All dietary requirements and food dislikes can be catered for with advanced notice.

Tier 1 €6 per person

Seasonal Soup served with Organic Carraig Rua Brown Soda Bread + Butter

- All our soups are freshly prepared using seasonal vegetables from our farm & other Irish growers.
- Our soups are always gluten free, vegan, and free from major allergens
- Only one soup will be available on the day.
- If you have a specific request, please let us know and we'll do our best to accommodate.

SAMPLE SOUPS

The soup offering will be determined by seasonality, however, below is a sample selection

Leek + Potato

Roast Tomato + Basil

Roast Pumpkin + Sage

Roast Carrot, Ginger, + Coconut

Optional Additions €8 per person

Tea, Filter Coffee, & a selection of sweet treats

Available with any of the three lunch tiers. Dietary requirements can be catered for with advance notice.

- Our coffee is roasted locally in Carrick on Shannon by Artessa.
- We can offer filter coffee for group bookings. Espresso-based drinks will be charged to guests at the standard price.
- We serve Organic Irish Milk with teas and coffees.
- We also offer a range of alternative milks (Oat, Coconut, Hazelnut, Almond, Soy)
- All our sweet treats are baked fresh daily in our bakery, Carraig Rua.
- We can offer a selection of brownies, caramel slices, baked cheesecake, etc. based on availability.
- We do cater to gluten free requirements, but our baked goods are prepared in an environment that also handles wheat so can't be certified coeliac friendly.

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BUFFET STYLE MENU – LUNCH

Tier 2 €10.50 per person

A selection of fresh Sandwiches

- All our sandwiches are prepared freshly by our kitchen team.
- Sandwiches are made with Carraig Rua Bakery organic breads.
- Our Sandwich platters will accommodate most preferences.
- If you have a specific request, please let us know and we'll do our best to accommodate.
- Gluten Free / Dairy Free & Vegan options will be made available with advanced notice.

SANDWICH SUGGESTIONS

(Actual Mix May Vary)

Roast Free Range Irish Chicken, Homemade Pesto, Hellmann's Mayonnaise, Roast Peppers, Organic Salad Leaves on an Organic Carraig Rua Ciabatta Roll

Free Range Ham, Irish Cheddar, Organic Tomato, Hellmann's Mayonnaise on an Organic Carraig Rua Ciabatta Roll

Roast Peppers, Homemade Pesto, Hummus, Organic Tomato, Organic Salad Leaves on a Tortilla Wrap

OPTIONAL ADDITIONS

Cup of Soup €16 total for Sandwich + Small Soup

Please refer to the Soup option for additional information. Small soups won't be served with bread or butter.

Salad Sides €16 total for Sandwiches + Salads

Carrot & Beetroot Sesame 'Slaw, Pickled Red Cabbage, Bulgur, Kale & Cranberry Salad, Honestly Hummus, House Chimichurri, Dressed Organic Salad Leaves, Toasted Pumpkin Seed Crunch.

Savoury Pastry Bites €13.50 total for Sandwiches + Savoury Pastry Bites

A selection of freshly made savoury quiche & puff pastry bites

Tier 3 €22 per person

A selection of hot & cold dishes served with sides

- Please choose 3 options from the sample menu below
- Organic Dexter beef and many of our salads from our home farm, Drumanilra Organic Farm.
- With regards to dietary requirements, that must be included in your selection

SAMPLE MENU

Fragrant Lentil & Coconut Dahl. Served with Organic Basmati Rice (Vegan)

Fragrant Lentil & Coconut Dahl with Free-Range Irish Chicken. Served with Organic Basmati Rice

Organic Dexter Beef + Black Bean Chili with Sour Cream, Tomato Salsa, Jalapenos. Served with Organic Basmati Rice

Organic Black Bean + Roast Butternut Squash Chili with Sour Cream, Tomato Salsa, Jalapenos. Served with Organic Basmati Rice (Vegetarian)

Roast Free-Range Irish Chicken with Carrot, Beetroot & Sesame 'Slaw, Pickled Red Cabbage, Bulgur, Kale & Cranberry Salad, Honestly Hummus, House Chimichurri, Dressed Organic Salad Leaves, Toasted Pumpkin Seed Crunch.

Carrot, Beetroot & Sesame 'Slaw, Pickled Red Cabbage, Bulgur, Kale & Cranberry Salad, Honestly Hummus, House Chimichurri, Dressed Organic Salad Leaves, Toasted Pumpkin Seed Crunch.

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TABLE SERVICE MENU – BREAKFAST

Available Onsite Only at Honestly Carrick on Shannon or Honestly Strandhill

Orders will be taken at the table for options as per the agreed pricing Tier.

For larger groups (+20), a pre-order is required.

- Minimum number of guests: 10, Maximum number of guests: 40
- Notice Period: Bookings to be made 10 working days in advance.
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- Final numbers and choices confirmed 3 working days in advance.
- Payment will be issued based on confirmed numbers. All prices are quoted per head, inclusive of VAT.
- All dietary requirements and food dislikes can be catered for with advanced notice.

Tier 1 €12 Per Person

Served With Organic Tea, Filter Coffee or Glass of Orange Juice.

Honestly Farmer's Breakfast (Supplement +€3)

Allergens: W, B, O, Mi, E, Su, Ce, So

Crowe's Farm Outdoor-Reared Pork Sausages, Crowe's Farm Dry Cure Bacon Rashers, Clonakilty Black & White Pudding, Free-Range Fried Egg, Tuscan-Style Beans, Portobello Mushroom, Carraig Rua Organic Sourdough Toast And Butter.

Honestly Gardener's Breakfast

Allergens: W, B, Mi, E, Su, Ce, So

Tuscan-Style Beans, Crispy Falafels, Free-Range Fried Egg, Sautéed Kale & Mushroom, Carraig Rua Organic Sourdough Toast, And Butter.

Honestly Mini Breakfast

Allergens: W, B, Mi, E, Su, Ce, So

Crowe's Farm Dry Outdoor-Reared Pork Sausage, Crowe's Farm Dry Cure Bacon Rasher, Tuscan-Style Beans, Free-Range Fried Egg & Carraig Rua Organic Sourdough Toast and Butter.

Bacon & Scrambled Eggs

Allergens: W, B, E, Mi

Crowe's Farm Dry Cure Bacon Rashers & Free-Range Scrambled Eggs On Carraig Rua Organic Sourdough

American Style Pancakes

Allergens: W, E, Mi

Made With Organic Flour & Local Free-Range Eggs. Served With Bacon & Maple Syrup or Yoghurt & Mixed Berry Compote

Tier 2 €10 Per Person

Served With Organic Tea, Filter Coffee or Glass of Orange Juice.

Honestly Breakfast Bap

Allergens: W, E, So, Mi, Su

Crowe's Farm Dry Cure Rasher & Irish Breakfast Sausage, Free-Range Fried Egg, Ballymaloe Relish on an Organic Carraig Rua Sourdough Bap.

Veggie Breakfast Bap

Allergens: W, O, So, Su

Clonakilty Vegan Pudding, Follains Chilli Jam, Sautéed Kale & Mushroom on Organic Carraig Rua Sourdough Bap.

Maple Pecan Granola

Allergens: O, Mi, Tn (Almonds, Cashews, Hazelnuts, Pecans)

Carraig Rua Maple Pecan Granola, Natural Yoghurt, Mixed Berry Compote

American Style Pancakes

Allergens: W, E, Mi, Tn (HazelNut)

Made With Organic Flour & Local Free-Range Eggs. Triple Pancake Stack with Maple Syrup or Nutella.

Espresso Coffees (Cappuccino, Latte, Iced Coffees etc.) Incurr a Supplement.