

COCO'S DINING BROCHURE

WE CREATE REFINED,
SEASONAL DINING
EXPERIENCES FOR WEDDINGS,
PRIVATE EVENTS AND
CORPORATE GATHERINGS.

COMBINING MODERN IRISH
COOKING WITH
PROFESSIONAL SERVICE AND
THOUGHTFUL PRESENTATION,
OUR MENUS ARE DESIGNED TO
BRING PEOPLE TOGETHER

A MODERN IRISH
DINING
EXPERIENCE

— .
FROM INITIAL PLANNING TO
FINAL SERVICE, WE DELIVER
SEAMLESS, HIGH-QUALITY
EVENTS TAILORED TO YOUR
OCCASION

WHAT WE DO

WEDDINGS & PRIVATE

WEDDING AND PRIVATE EVENT CATERING, FROM INTIMATE DINNERS TO LARGE-SCALE CELEBRATIONS. PLATED MENUS, TASTING MENUS AND BESPOKE OPTIONS AVAILABLE.

CORPORATE & EVENTS

FLEXIBLE CATERING FOR CORPORATE EVENTS, LAUNCHES AND GATHERINGS. FROM FORMAL DINING TO RELAXED BOWL FOOD AND BUFFETS.

BBQ & FAMILY DINING

SEASONAL OUTDOOR COOKING, DESIGNED FOR SUMMER EVENTS. WOOD-FIRED, GRILLED AND SHARING-STYLE MENUS WITH A RELAXED, HIGH-QUALITY FEEL.

SEASON OF 2026 MENUS

PRIVATE DINING &
WEDDING
MASTER MENU
SAMPLE CLASSIC
SAMPLE SIGNATURE

SUMMER BBQ
RANGE OF SIGNATURE
BBQ MENUS
WITH OPTIONAL
SERVICES

EVENTS & CORPORATE
SANDWICHES & MID
MORNING SNACKS 8
BUFFET & BOWL DINING
SET LUNCH

IMPORTANT INFORMATION

- MINIMUM BOOKING: 50 GUESTS OR €3,000 MINIMUM FOOD SPEND (DROP-OFF & EVENT CATERING)
 - ALL PRICES ARE EXCLUSIVE OF VAT
- TRAVEL & DELIVERY CHARGES APPLY AND WILL BE CONFIRMED AT TIME OF BOOKING
- STAFFING LEVELS ARE TAILORED TO THE SERVICE STYLE AND GUEST NUMBERS
 - MENUS ARE ADAPTABLE TO DIETARY REQUIREMENTS
 - BESPOKE MENUS AND EVENT FORMATS AVAILABLE ON REQUEST

SERVICE DETAILS

- FINAL GUEST NUMBERS REQUIRED 7 DAYS PRIOR TO EVENT
 - A DEPOSIT IS REQUIRED TO SECURE ALL BOOKINGS
- FULL PAYMENT DUE PRIOR TO EVENT UNLESS OTHERWISE AGREED



PRIVATE DINING & WEDDING

PRIVATE DINING &
WEDDING

MASTER
MENU

SAMPLE CLASSIC 6
COURSE

SAMPLE SIGNATURE 7
COURSE

BUILD YOUR MENU

- CHOOSE ONE DISH
PER COURSE
- SEASONAL AND FULLY
CUSTOMISABLE

SERVICE AND SET UP

- STAFFING,
EQUIPMENT &
CROCKERY TAILORED
TO YOUR VENUE

PRICING

- TRANSPARENT
PRICING

CANAPÉS

TARTLETTES & CRACKERS

BEEF TARTARE, TRUFFLE AIOLI,
PARMESAN, HORSERADISH,
CHIVE

CRAB, MUSSEL MOUSSE, APPLE
CAVIAR, SEA PURSLANE

CHICKEN LIVER PÂTÉ, STOUT
CRUMB, FIG CHUTNEY, CRESS

TART FINE, YOUNG BUCK
CHEESE, CANDIED WALNUT,
PEAR (V)

PRAWN COCKTAIL, MARIE
ROSE, APPLE & POMOGRAHITE

CROQUETTES & GRAINS

SLOW COOKED BEEF & SMOKED
GUBBEEN CROQUETTE

MANCHEGO & JAMÓN IBÉRICO
CROQUETTE

SLOW-COOKED LAMB
CROQUETTE, SALSA VERDE
AIOLI

BLOODY MARY BASIL &
PECORINO ARANCINI (V)

BREAD & BUTTER

SOURDOUGH BOULE,
CULTURED BUTTER

STOUT & WALNUT BROWN
BREAD, PANCETTA & PARMESAN
BUTTER

TOMATO & RED ONION
FOCACCIA WITH BLACK OLIVE
TAPENADE

STARTERS

SOUP & SALADS

SEASONAL SOUP/VELOUTE

SALAD OF WHIPPED GOAT'S CURD, FIG &
PARMA HAM, STOUT CRUMB, WALNUT &
RAISIN VINAIGRETTE

SALAD OF SPRING TOMATOES,
MOZZARELLA, BASIL & RADICCHIO (V)

CLASSIC CAESAR SALAD,

SEAFOOD

CURED & LIGHTLY SMOKED SALMON,
ASPARAGUS, BANTAM EGG, SOURDOUGH
CRISP, SPRING HERB BUTTER

PAN-ROASTED SCALLOP, CAULIFLOWER,
VANILLA, BOUDIN NOIR, COMPRESSED
APPLE, CRISPY CHICKEN SKIN

MEATS

HONEY & SZECHUAN-GLAZED DUCK,
HAZELNUT, JERUSALEM ARTICHOKE,
GOOSEBERRY JAM

SLOW-COOKED LAMB CROQUETTE, WILD
GARLIC SALSA VERDE, CASTELFRANCO

HAM HOCK TERRINE, PEAR & ONION
CHUTNEY, SOURDOUGH

CHICKEN & TARRAGON PITIVIER,
MUSHROOM VELOUTE PARSNIP PUREE

FISH COURSE

ORGANIC CLARE ISLAND
SALMON, GNOCCHI
EMULSIFIED WITH TOMATO,
CHIVE & BASIL BUTTER

BUTTER-POACHED
ATLANTIC COD, PEA PUREE,
BABY GEM, PARMENTIER,
GRIBICHE

MONKFISH,PARMA HA ,LEEK
AND JERUSALEM ARTICHOKE
CHAMPAGNE VELOUTE

SEA BASS, TENDERSTEM,BUA
LOY, COCONUT, GINGER &
LEMONGRASS BROTH

TURBOT, CELERiac
CASSOULET, CABBAGE,
CLAM BISQUE

MEAT COURSE

WICKLOW LAMB, POMME
PURÉE, PADRÓN PEPPERS,
WILD GARLIC
CHIMICHURRI, GLAZED
SLOW-COOKED BBQ RIB

SPRING VENISON, 'NDUJA,
HISPI CABBAGE, ROAST
CAULIFLOWER, PX JUS

AGED STRIPLOIN, SLOW-
COOKED OX CHEEK,
CHANTERELLES, TURNIP,
SAUCE POIVRE

PAN-ROASTED CHICKEN
SUPREME, MORELS, BABY
LEEKs, MADEIRA JUS

WINETAVERN FARM SANDY &
BLACK RARE BREED PORK -
APPLE, BLACK PUDDING
BRASSICAS, CIDER JUS

SPRING VEGETABLE
PITHIVIER, MINTED
POTATOES, PARIS BROWN
VELOUTÉ

DESSERT

“FERRERO ROCHER”
HAZELNUT MILLE-FEUILLE,
PRALINE, BUCKWHEAT,
HAZELNUT ICE CREAM

“IRISH COFFEE” CHOCOLATE
TRUFFLE, ESPRESSO, SALTED
CARAMEL

“ETON MESS” WEXFORD
STRAWBERRIES,
CARAMELISED WHITE
CHOCOLATE, BASIL

PASSION FRUIT TART,
HONEYED PEACHES, OLIVE
OIL & VANILLA

BASQUE BLACKBERRY
CHEESECAKE, APPLE
COMPOTE, STEM GINGER
ANGLAISE

CHEESE OR PETIT FOURS

ARTISAN IRISH CHEESE,
CHUTNEY & CRACKERS
OR
SEASONAL PETIT
FOURS

SAMPLE
CLASSICS
MENU
FROM €125

COCO
GULINARY GROUP

CANAPÉS

CRAB, MUSSEL MOUSSE, APPLE CAVIAR,
SEA PURSLANE
BEEF TARTARE, TRUFFLE AIOLI, PARMESAN,
HORSERADISH, CHIVE

BREAD

SOURDOUGH BOULE, CULTURED BUTTER

START

SALAD OF WHIPPED GOAT'S CURD, FIG &
PARMA HAM, STOUT CRUMB, WALNUT &
RAISIN VINAIGRETTE

FISH

ORGANIC CLARE ISLAND SALMON,
GNOCCHI EMULSIFIED WITH TOMATO,
CHIVE & BASIL BUTTER

MEAT

PAN-ROASTED CHICKEN SUPREME,
MORELS, BABY LEEKS, MADEIRA JUS

DESSERT

HAZELNUT MILLE-FEUILLE, PRALINE,
BUCKWHEAT, HAZELNUT ICE CREAM

SAMPLE
SIGNATURE
MENU
FROM €145

COCO
CULINARY GROUP

CANAPÉS

CHICKEN LIVER PÂTÉ, STOUT CRUMB, FIG
CHUTNEY, CRESS
TART FINE, YOUNG BUCK CHEESE,
CANDIED WALNUT, PEAR
PRAWN COCKTAIL POMEGRANATE, APPLE

BREAD

STOUT & WALNUT BROWN BREAD,
PANCETTA & PARMESAN BUTTER

START

PAN-ROASTED SCALLOP, CAULIFLOWER,
VANILLA, BOUDIN NOIR, COMPRESSED
APPLE, CRISPY CHICKEN SKIN

FISH

BUTTER-POACHED ATLANTIC COD, PEA
VELOUTÉ, BABY GEM, PROSCIUTTO

MEAT

AGED DEXTER BEEF STRIPLOIN, SLOW-
COOKED OX CHEEK, CHANTERELLES,
TURNIP, SAUCE POIVRE

DESSERT

WEXFORD STRAWBERRIES, CARAMELISED
WHITE CHOCOLATE, BASIL

SELECTION OF IRISH CHEESE