

Three Castle Head Bespoke Room Service

Handcrafted Provisions for your Farm Stay

Welcome to the Farm! As you bask in the beautiful surroundings at Three Castle Head, why not enhance your stay with one of our delicious offerings, delivered right to your door. We are happy to adjust the menus below to create a bespoke experience, using the best local and seasonal ingredients Ireland has to offer.

Please book 72 hours in advance and confirm any food allergies or sensitivities at time of booking.

Arrival / Cocktail Hour (delivered 16:00~18:00h)

Evening boards are created for two guests and delivered at your requested time.

Irish Cheese Board ~ €32

Hand selected cheeses, our house chutney & seasonal pickled vegetables, spiced nuts, local honey, homemade soda bread.

Charcuterie Board ~ €32

Hand selected artisan cured meats, our house mustard & seasonal pickled vegetables, marinated olives, homemade soda bread.

Artisan Cheese & Charcuterie Board ~ €40

Hand selected cheeses & artisan meats, our house chutney, mustard & seasonal pickled vegetables, spiced nuts, local honey, marinated olives, homemade soda bread.

Mezze Board ~ €28

Handmade chickpea hummus, roasted eggplant baba ghanoush, seasonal pickled vegetables, marinated olives, homemade pita bread.

Fish Board ~ €36

Selection of local hot- & cold-smoked salmon, maple wood smoked mackerel pâté, wild Irish tuna in lemon olive oil, cornichons, capers, pickled red onion, homemade soda bread.

Breakfast (delivered 07:30~09:00h)

Breakfast boards are created for two guests and delivered to your door at your requested time.

Sunrise ~ €25

Homemade soda bread, hard-boiled local farm eggs, freshly baked carrot-raisin muffins. Accompanied with Irish butter, thick cut marmalade, seasonal fruit jam, and Irish cheddar.

By the Sea ~ €28

Homemade sesame bagels and local smoked salmon. Accompanied with Irish butter, wild garlic & lemon cream cheese, capers, and pickled red onion.

Flower Child ~ €25

House granola made with Irish oats, mixed nuts, seeds and dried fruit, accompanied with Irish yogurt and blueberry-cinnamon compôte, plus freshly baked carrot-raisin muffins, Irish butter, and thick cut marmalade.

Dinner (delivered 17:00~19:00h)

We offer dinners created for two guests, delivered at your requested time and ready for you to finish cooking in-suite. Menu includes freshly baked bread, soup, main course, and dessert. We are happy to create custom menus, including vegetarian and vegan options.

We also have freshly baked breads, bagels, muffins, and scones available for takeaway!