



No. 1's Newsletter

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Hello from Patricia



As we approach our 4th Birthday, we would like to tell you a little on the happenings at No. 1.

Our most exciting development this year, was the creation of our kitchen garden by horticulturist, Val O'Connor. Val gives us a brief update in this issue.

We are delighted to receive a Certificate of Excellence from Trip Advisor for been ranked number 1 hotel in Limerick for the past 18 months. We also have been short listed for a Gold Medal for Best Town House in Ireland.

This Summer, we welcomed Bernie Merry to the management team @ No. 1, Bernie has taken on the role of Operations Manager and has a wealth of experience in the Irish hospitality business.

Inside, Emily our Spa manager, will briefly introduce new skin care products from Mama Mio, along with our Autumn Offer to help fight those winter blues. Head chef Christian, has included a simple recipe, Rocket Pesto for you to try at home. Juan our sommelier is always on hand to help with wine recommendations for you to enjoy at Brasserie One or take home from our Wine Shop.

I would like to thank you for your continued support and we look forward to welcoming all our customers, old and new in the upcoming months to No. 1.



@OnePerySquare



<http://www.facebook.com/No.1Pery>

The Spa @ No. 1

Introducing.... mama mio skincare

Welcome from Emily, Spa Manager

The Spa @ No. 1 has just introduced the Product range Mamo Mio and specialist pre and post-natal therapies to our already extensive Treatment Menu. This Summer also saw the introduction of our new make up range Mii cosmetics and the Payot complete body range. For Enquiries call the Spa on 061 402 414 or Email spa@oneperysquare.com




Autumn Spa Special

- 1 hour Thermal Suite
- Indian Head Massage
- Hot Stone Massage

1hr 40mins €99 save €46

MEN'S SPECIAL

- 1 hour Thermal Suite
- Hot Oil Back Massage or Foot Treatment
- Hot Towel Shave

1hr 15mins €50 save €50



We also specialise in Reflexology, Wraps, Facials, Massage and other wellness therapies

Kitchen Garden Update

Val, Horticulturist and our kitchen Gardener,

Despite the challenging weather the kitchen garden at No.1 has been enjoying a productive few weeks. Potatoes are just being harvested and are floury and delicious. The raspberry bushes are producing sweet, plump berries for the desert plates and the strawberries are super sweet. This summer the garden also played host to self sufficiency workshops with keen new gardeners rolling up their sleeves and learning all about herbs, composting, water harvesting and, of course, growing their own food. The garden continues to be the only urban kitchen garden of any hotel in Limerick, now if only the rain stayed away.



Recipe from Brasserie One

Rocket Pesto

Our head chef Christian introduces a simple Rocket Pesto recipe, that can accompany a lot of dishes. Our pesto is made from our very own organic rocket and works well with cheese, pasta and salads. Available to take home from our shop, subject to seasonality.

INGREDIENTS

- 250g Rocket
- 50g Basil
- 40g of Walnut
- Pinch of Salt
- 80g of Parmesan
- 300ml of Extra Virgin Olive Oil

THE METHOD

It is as simple as blending all the ingredients together



Our Restaurant, Brasserie One opens daily serving a la carte, early bird and a seasonal value menu. Check out up to date menus on www.oneperysquare.com

Christmas update

Christmas @ No 1

No. 1 is the ideal georgian home to gather with friends, family and work colleagues. Whether it be for Lunch, Dinner, Afternoon Tea or Private Dining there is lots to choose from.



Enquiries: Patricia / Bernie
T: +353 61 402402
info@oneperysquare.com
www.oneperysquare.com

Our December Menu

- Starter**
- Potted Game Pate with Spiced Pear Chutney
 - Salad of Roast Butternut Squash, Feta Cheese, Crushed Walnuts & Rocket Pesto
 - Venison Terrine with Red Onion, Chutney and Toasted Ciabatta Drizzled with Olive Oil
 - Smoked Trout Parfait with Sea Salt Crostinis, Horseradish Cream and Lemon Jam
 - Pressed Terrine of Turkey & Ham Hock Praline with Pickled Chestnut, Parsnip Puree
 - Soup du Jour
- Main Course**
- Ribeye with Aged Cognac Cream Sauce, Potato Cake and Rocket Leaves
 - Monkfish with Crushed Rosemary Potato, Lentils, Beetroot Puree & Saffron Rouille
 - Pave of Salmon with Mussels and Gambas on Fennel Ragout Lemon Beurre blanc
 - Supreme of Chicken wrapped in Bacon with Wild Mushroom Sauce
 - Hereford Braised Beef Bourguignon
 - Duo of Turkey and Ham with Sage and Herb Stuffing & Cranberry Jus
 - Pumpkin Ravioli with Sage and Pinenut Butter
 - Beetroot Risotto with Parmesan Shavings and Chives
- Dessert**
- Gingerbread Parfait with Poppy Seed Vanilla Sauce and Dark Cherry Chutney
 - Sticky Chocolate Pudding with Baileys Ice Cream
 - Winterberry and Vanilla Eton Mess
 - Traditional Christmas Pudding with Rum Custard
 - Irish & French Artisan Cheese Slate
- A la carte & set dinner menu served daily from €29 to €45 @ Brasserie One.
Christmas Lunch also available @ Brasserie One
*Menu Items Subject to change after time of print



Festive Lunch & Dinner @ Brasserie One

Bedroom Rates from €99

Wine shop open daily, great gift boxes from €10

No 1 Artisan Gift Hampers make great gifts...

Wine tasting & Charcuterie from 10 to 30 people €20pp

Cocktail & Canapes from 10 to 30 people €25pp

Festive Afternoon tea with Bubbly €27pp

Weddings @ No. 1

Boutique Weddings @ No. 1

An Exclusive Urban Setting for Weddings & Civil Partnerships

Tucked away in the leafy Georgian Quarter of the city, Wedding receptions can be accommodated up to 100 guests in one of our unique private rooms. We would love to offer you a personal tour of No. 1.

To make an appointment, call 061 402402



Upcoming Events

Jazz Brunch

Sunday 30th
September
12.30 - 14.30
3 Course
Special
€25
(Reservation Recommended)



Irish Whiskey Tasting & Dinner


Friday 26th
October @ 7pm



Tickets €55 pp to include 4 course dinner and tasting
In association with Jameson.

Upcoming Wine Classes

October Wednesday 17th October The health benefits of wine €20 per class, bring 4 friends and you go free	November Wednesday 21st November Best bubbles, lets get in the festive party mood.
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Christmas *the* Crafty Koop

Classes @ No 1

Monday 26 November ~ All About
The Wreath
Wednesday 28 November ~ All
About The Mantle
Monday 03 December ~ All About
The Table

Duration 3 hours and cost
€55 pp including all materials
Start time 7pm.

For further information email
Kathryn : cluck@craftykoop.ie



Limerick Georgian Quarter CHRISTMAS MARKET

Opens Friday 23rd
November
from 4pm to 7pm

Saturday & Sunday
from 11am to 5pm

Visit the outdoor market stalls
on Pery Square to include
artisan gifts, crafts & food



Further information visit, www.limerickgeorgianmarket.com

Information correct at time of print and
may be subject to small change

Now serving bar food until 9pm in our Park Room