



*Menu*

Please note: all meals need to be pre-booked (at least one week prior to your arrival at Kippure Estate) and are available to groups only (minimum 10 people).



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## Dinner Menus

### Dinner Menu 1 €25

Please choose **one dish per course** for the whole group

~ Starters ~

Duo fan of galia & honeydew melon, fruit coulis & fruit salad

Breaded deep fried mushrooms, salad garnish and garlic mayo

Home-made soup of the day with fresh soda bread

~ Main Course ~

Roast stuffed turkey & ham, sage & onion stuffing & cranberry sauce

Baked fillet of cod with mornay sauce, pea puree & potato wedges

Roast sirloin of Irish beef, Yorkshire puddings & red wine jus

Roast Mediterranean vegetables and penne pasta in a sun-dried tomato & pesto sauce

**All served with a selection of seasonal potatoes & vegetables**

~ ~ ~

Selection of Chef's desserts

Tea & coffee

### Dinner Menu 2 €30

Please choose **one dish per course** for the whole group

~ Starters ~

Wicklow venison & garlic sausage, red onion compote & balsamic dressed leaves

Deep fried breaded brie cheese, raspberry coulis & salad garnish

Home-made chef's soup of the day with freshly baked bread

~ Main Course ~

Supreme of corn-fed chicken, creamy pepper sauce & chive mash

Baked Atlantic salmon, dill & lemon butter & gratin potatoes

Medallions of pork, honey & mustard cream sauce, baby potatoes

Vegetarian balti curry, savoury rice, mango chutney & pappadoms

**All served with a selection of seasonal potatoes & vegetables**

~ ~ ~

Selection of Chef's desserts

Tea & coffee

### Dinner Menu 3 €35

Please choose **one dish per course** for the whole group

~ Starters ~

King prawns wrapped in filo pastry, fried until golden & served with a sweet chilli sauce

Caramelised red onion, sun-dried tomato & goats cheese tartlet with salad garnish

Smoked salmon & prawn mousse with marie rose dressed salad & melba toast

~ Soup ~

Creamy Atlantic seafood chowder

Gratinated French onion soup with garlic crouton

Carrot & coriander soup with crème fraiche

~ Main Course ~

Wicklow venison medallions with a red wine & juniper berry jus

Whole baked rainbow trout with toasted almond butter

Supreme of corn-fed chicken with a tarragon veloute

Wild mushroom risotto with parmesan shavings

**All served with a selection of seasonal potatoes and vegetables**

~ ~ ~

Selection of Chef's desserts

Tea & coffee

### *Cold Buffet €15*

Duo of smoked & fresh salmon

Selection of cold meats

Home-made gourmet breads

Couscous salad

Pesto dressed tomato & mozzarella salad

Beetroot, citrus & chive salad

Selection of Garden leaves & chef's dressing

Home-made soup of the day (€4 extra)

~ ~ ~

Selection of chef's desserts

Tea & coffee

### *Hot Buffet €20*

*Please choose one starter and two main courses per group*

~ Starters ~

Gratinated French onion soup with garlic crouton

Home-made leek & potato soup with fresh soda bread

~ Main Courses ~

Traditional Beef Lasagne served with potato wedges & salad

Irish Lamb Stew with baby potatoes & soda bread

Fillet of Chicken with leek & bacon sauce and savoury Basmati rice

Roast Mediterranean vegetables and penne pasta in a sun-dried tomato & pesto sauce

~ ~ ~

Selection of chef's desserts

Tea & coffee

### *Cold & Hot Buffet €30*

*Please choose two main courses per group*

~ Cold Selection ~

Duo of smoked & fresh salmon, selection of cold meats

Home-made gourmet breads, couscous salad, pesto Dressed tomato & mozzarella salad, beetroot, citrus & chive salad,

Selection of garden leaves & chef's dressing.

~ Hot Selection ~

#### **Navarin of lamb stew**

French brown lamb stew with button onions & red wine sauce.

#### **Chicken Balti**

Indian spiced curry served with savoury basmati rice, mango chutney & pappadoms.

#### **Chilli Con Carne**

Irish beef mince in a spicy tomato, chilli & kidney bean sauce, served with fragrant rice.

**Roast Mediterranean** vegetables and penne pasta -  
In a sun-dried tomato & pesto sauce.

#### **Beef Bourguignon**

Diced tender Irish beef slow-cooked in a red-wine & shallot jus.

#### **Fisherman's pie**

Selection of fresh & shellfish in a rich mornay & broccoli sauce, topped with potato.

Wild mushroom risotto with parmesan shavings.

Selection of seasonal potatoes and vegetables.

~ ~ ~

Selection of chef's desserts

Tea & coffee

KIPPURE ESTATE



## *Buffet Menus*

### *Finger Food €15*

Potato wedges,

Mini spring rolls,

Filo prawns

Cocktail sausages

Chicken wings

Mini chicken & wild mushroom bouchees

Blinis with salmon & prawn mousse

Sun-dried tomato & goats cheese tartlets

All served with a selection of dips

Selection of freshly cut sandwiches.

~ ~ ~

Tea & coffee

*(dessert - €4 extra)*



## Barbecue Menus

### BBQ 1 €15

Home-made Irish beef burgers with red onion compote

Savoury pork sausages

Cajun chicken drumsticks

Baked potatoes

Coleslaw

Mixed salad

Selection of sauces

Garlic bread

~ ~ ~

Tea & Coffee

(Dessert – 3.50 extra)

### BBQ 2 €25

Home-made Irish beef burgers with red onion compote

Savoury pork sausages

Marinated fillet of chicken

BBQ Pork Ribs

Baked potatoes

Coleslaw

Corn on the cob

Mixed salad

Selection of sauces

Garlic bread

~ ~ ~

Tea & Coffee

Chef's Dessert of the Day

### BBQ 3 €30

Home-made Irish beef burgers with red onion compote

Savoury pork sausages

Marinated fillet of chicken

6 oz Striploin Steak

Baked potatoes

Vegetarian skewers

Coleslaw

Corn on the cob

Mixed salad

Selection of sauces

Garlic bread

~ ~ ~

Tea & Coffee

Chef's Dessert of the Day

*Lunch 1 €8.50*

Chef's home-made soup of the day

Selection of freshly baked bread

Freshly cut selection of meat & vegetarian sandwiches

~ ~ ~

*Tea & Coffee*

(Dessert - 3.50 extra)

*Lunch 2 €12*

Freshly cut selection of meat & vegetarian sandwiches

~ Finger Food ~

Cocktail sausages, chicken goujons, mini spring rolls, potato wedges

All served with a selection of dips

~ ~ ~

*Tea & Coffee*

(Dessert - 3.50 extra)

*Lunch 3 € 15*

*Please choose one dish per course for the whole group.*

~ Starters ~

Home-made potato, leek and chive soup  
Gratinated French onion soup with garlic crouton



Selection of freshly baked breads

~ Main Course ~

Traditional bangers & mash with onion gravy

Deep fried cod in beer batter, pea puree & potato wedges

Irish lamb stew with baby potatoes

Roast Mediterranean vegetables and penne pasta in a sun-dried tomato & pesto sauce

Chicken a la King with savoury rice

**All served with a selection of seasonal potatoes & vegetables**

~ ~ ~

Selection of chef's desserts (€4 extra)

*Tea & Coffee*

KIPPURE ESTATE



*Lunch Menus*

*Full Irish Breakfast*

€10.50

Tea, coffee, milk  
 Orange juice  
 Toasts and butter  
 Cereals  
 One egg  
 Two sausages  
 Two rashers  
 White and black pudding  
 Tomato, mushrooms

*Healthy packed lunch*

€7.50

Brown sliced soda bread  
 with meat or cheese  
 1 piece of fruit  
 1 muesli bar  
 1 small carton of Fruit Juice



*Continental Breakfast*

€7.00

Tea, coffee, milk  
 Orange juice  
 Yogurt  
 Toasts and butter  
 Jam, honey  
 Cereals  
 Muesli  
 Fruits

*Packed Lunch*

€6.50

1 Meat or Vegetarian Sandwich  
 1 Piece of Fruit  
 1 Chocolate Bar  
 1 packet of Crisps  
 1 small carton of Fruit Juice

*Breakfast & Packed Lunches*

*Coffee Break*

Tea, coffee & Soft drinks  
 €2.00

Tea, Coffee & Biscuits  
 or Scones or Muffins  
 €3.00