



Dinner Menu 1

€25pp

Please Choose One Dish per Course for the Whole Group



Starters

Home-Made Soup of the Day with Freshly Baked Bread

Caesar Salad

Thai Fish Cakes Served With a Sweet Chilli Dipping Sauce & Dressed Leaves



Main Course

Baked Catch of the Day with a Rich Tomato Sauce on a Bed of Creamy Champ Potatoes

Asian Chicken Noodle Salad - Char-Grilled Chicken Pieces Tossed in a Mixed Salad with Noodles and an Asian Sauce

Stuffed Pork Fillet Served With Seasonal Vegetables and Potatoes

Moroccan Chick Pea and Lentil Curry in a Crispy Poppadom



Dessert of the Day

Tea & Coffee





Dinner Menu 2

€30pp

Please Choose One Dish per Course for the Whole Group



Starters



Vegetable or Beef Samosa Served With a Dip and Shredded Crunchy Vegetables

Home-Made Soup of the Day with Freshly Baked Bread

Caprese Salad with Roasted Peppers and Basil Pesto

Roasted Goats Cheese & Red Onion Marmalade Tartlet with Dressed Leaves



Main Course



Supreme of Chicken, Creamy Pepper Sauce & Chive Mash with Seasonal Vegetables

Baked Atlantic Salmon With Dill & Lemon Butter Served With Gratin Potatoes

Irish Roast Beef with Yorkshire Pudding & Red Wine Jus Served with Roast Potatoes
and Seasonal Vegetables

Vegetarian Balti Curry Served With Savoury Rice and Naan Bread



Dessert of the Day

Tea & Coffee





Dinner Menu 3

€35pp

Please Choose One Dish per Course for the Whole Group



Crab Salad with a Citrus Dressing Served with Lightly Dressed Leaves

Sun-Blushed Tomato and Goats Cheese Tartlets

Mushrooms in a Creamy Sauce Served in a Vol-Au-Vent



Creamy Atlantic Seafood Chowder

Spicy Tomato and Lentil Soup

Carrot & Coriander Soup with Crème Fraiche



Sea Bass Filets With Lemon and Dill Butter Served on a Bed of Creamy Mash with Seasonal Vegetables

Supreme of Free-Range Chicken with a Tarragon Cream, a Selection of Seasonal Vegetables and Mashed Potatoes

Wild Mushroom Risotto with Parmesan Shavings (vg)

Lamb Shanks in a Red Wine Jus with Baby Potatoes



Dessert of the Day

Tea & Coffee





 **Cold Buffet** 
€15

A Selection of Cold Meats
Home-Made Gourmet Breads
Cous Cous Salad
Pesto Dressed Tomato & Mozzarella Salad
Fresh Salmon & Brown Bread
Fruit Salad
Pasta Salad
Garden Leaves with Chefs Own Special Dressing

Dessert of the day
Tea & coffee



Hot Buffet
€20

Please choose one starter & two main per group

 **Starter** 

French Onion Soup with a Garlic Crouton
Home-Made Leek & Potato Soup with Fresh Soda Bread

 **Main Courses** 

Beef Lasagne served with Potato Wedges & Salad
Irish Lamb Stew served with
Baby Potatoes & Home-made Brown Bread
Classic Chicken Kiev with Creamy Garlic Sauce served with
Seasonal Baby Potatoes & Vegetables
Pork Steak with Apple & Herb Stuffing served with
Parisienne Potato & Seasonal Vegetables

Selection of Chef's Desserts
Tea & Coffee





Cold & Hot Buffet

€30

Cold Food

A Selection of Cold Meats served with Freshly Baked Home-made Breads & a Selection Of Salads



Hot Food

Please choose two hot courses per group

Italian style pasta
served with Garlic Bread & Mozzarella Salad

Beef Bourguignon
served with Seasonal Potatoes & Vegetables

Moroccan Style Beef served with Couscous

Fresh Seafood Chowder
served with Crusty Home-made Breads

Fillet of Chicken stuffed with Serrano Ham & Parmesan Cheese
served with Chive Mash & Seasonal Vegetables



Chef's Dessert of the Day
Tea & Coffee





Lunch 1 – €8.50



Home-made Soup of the Day
Selection of freshly cut Meat and Vegetarian Sandwiches
Tea & Coffee
(Dessert €3.50 extra)



Lunch 2 – €10.50



Freshly made toasted Panini with a Selection of Fillings served with Mixed Salad
or
Jacket Potatoes with a Three Cheese Topping & Side Salad
or
Tasty Meat Balls in a Tomato Based Sauce served with Pasta & Garlic bread
Tea & Coffee
(Dessert €3.50 Extra)



Lunch 3 – € 15.00



Please Choose one dish per course for the whole group.

Starters

Home-made Potato, Leek and Chive soup
French Onion Soup with Garlic Crouton
Tomato & Basil soup
All the above served with selection of freshly baked breads

Main Course

Deep Fried Cod in Batter, Mushy Peas & Home-made Chunky Chips
Chili Con Carne served with Rice
Chicken Kiev with Savoury Rice & seasonal Vegetables
Roast Mediterranean Vegetables and Penne Pasta in a Sun-dried Tomato & Pesto Sauce
Fish Pie - a selection of Fish in a Creamy Sauce topped with Mashed Potato served with Vegetables
Selection of Chef's Desserts (€4.00 Extra)
Tea & Coffee



Healthy Buffet Lunch – €9.00



A selection of Cold Meats & Irish Cheeses
Cous Cous Salad, Mixed Salad, Potato Salad
Fruit Salad
All served with Home-made Breads
Herbal Tea & Fruit Juice





 **Finger food** 
€14

Mini Spring Rolls

Prawns in Filo Pastry

Spicy Chicken Wings

Sun-dried Tomato & Goats Cheese Tartlets

Vegetable Samosas

Thai- Fish Cakes

(All the above served with a selection of dips)

Freshly cut Sandwiches

Tea & Coffee



(Dessert €3.50 Extra)



Kippure Estate, Manor Kilbride, Blessington, County Wicklow, Ireland

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Dessert Menu

€4.95 each



Death by Chocolate

A delicious Chocolate Cake covered with a Warm Chocolate Sauce served with Fresh Cream or Vanilla Ice-cream



Banoffee Tartlet

Served with Fresh Banana and Cream



Raspberry Meringue

Fresh Raspberry Cream in a Meringue Nest



Deep Filled Apple Tart

Served warm with Cream, Vanilla Ice-cream or Custard



Mini Trio of Desserts

Banoffee, Black Cherry Tart, Baileys Cheese Cake



Selection of Locally Produced Golden Hill Ice-cream And Sorbets
Strawberry, Vanilla, Mint, Toffee, Mixed Berry, Lemon, Raspberry, Wild Berries





Breakfast Menu



Full Irish Breakfast €10.00

A Fried Egg, 2 Sausages, Bacon, Black and White Pudding, Grilled Tomato & Fried Mushrooms

A selection of Cereals, Brown or White Toast, Chilled Juice
Freshly brewed Tea or Coffee



Continental Breakfast €7.00

A Selection of Cereals,
Brown or White Toast with a selection of Jams,
Chilled Juice
Freshly Brewed Tea or Coffee



Healthy Option Breakfast €9.50

Organic Scrambled Eggs on Toast, served with Fried Mushrooms and Grilled Tomatoes
Porridge
Chilled Juice
Freshly Brewed Tea or Coffee



Tea & Coffee Breaks

Freshly brewed Tea & Coffee with Biscuits €2.00
Tea & Coffee with Muffin or Home-made Scones and Jam - €3.50



Healthy Packed Lunch €7.50

Brown Soda Bread Sandwich with Ham Salad or Cheese
1 Piece of Fruit
1 Bar
1 Small Bottle of Water



Packed Lunch €6.50

A Meat or Vegetarian Sandwich
1 Piece of Fruit
1 Chocolate Bar
1 Packet of Crisps
1 Small Juice

