

Menu



Kippure
Estate

Corporate
& Group

Dining Options

Breakfast

Continental Breakfast €8.50 pp

- Freshly brewed tea/coffee (selection of herbal teas)
- Fresh fruit and yoghurts
- Cereal and granola
- Bakers basket with selection of pastries, breads and cakes
- Cold meats and cheeses

Full Irish Buffet Breakfast €12.00 pp

- Freshly brewed tea/coffee (selection of herbal teas)
- Fresh fruit and yoghurts
- Scrambled eggs, grilled crispy bacon, pork sausages, portobello mushroom, grilled herb tomato, black and white pudding and hash browns
- Sourdough toast and soda bread

Additional (charged extra, pre-ordering essential)

- Homemade creamy porridge/pancakes with a variety of toppings
- Mexican, fried or poached eggs
- Smoothies

Mid-Morning Snacks

- Freshly brewed tea/coffee €2.50 pp
- Freshly brewed tea/coffee and selection of herbal teas with biscuits €3.00 pp
- Freshly brewed tea/coffee and selection of herbal teas served with homemade scones, cream and strawberry jam €5.00 pp
- Freshly brewed tea/coffee and selection of herbal teas with pastries €4.50 pp
- Fresh fruit smoothies €4.50 pp
- Still or sparkling water, soft drinks €3.50 pp

Lunch

Sandwiches/Wraps (choose 3) €7.00 pp

- Chicken Caesar wraps
- Egg salad served on brown/white bread
- Chicken Tikka served on brown/white bread
- Open smoked salmon on Guinness bread
- Tuna mayo on brown bread
- Kippure Estate mixed leaf salad sandwich with special dressing
- Homecooked honey roast ham and smoked cheddar with tomato relish, served on brown bread

All sandwich platters served with locally handmade crisps.

Add Soup €2.00 pp

- Soups (cream of vegetable, tomato and basil, chicken and sweetcorn, potato and leek)

Our Head Chef will accommodate any soup requests if there is a particular soup your group would like.

Hot Buffet Lunch €13.00 pp (one course)

- Thai green curry with basmati rice (breast of chicken or vegetarian)
- Traditional Irish beef and Guinness casserole
- Homemade beef lasagne with garlic bread
- Moroccan vegetable tagine served with cous cous (lamb option available)
- Homemade sirloin beef burgers with caramelized onions, gravy and creamed mash

Add selection of salads and breads (choose 3 salads from list) €3.00 pp

Cold Buffet €12.00 pp

- Selection of salads, breads with a choice of sliced cold meats (choose 2 meats from Cajun chicken, honey roast carved ham, smoked salmon, roast beef, roast turkey)
- Quiches (choice of goats cheese and spinach or quiche Lorraine)

Salad Bar

Mixed leaf salad, spicy cous cous, curried rice salad, creamy ranch potato salad with bacon, spicy salsa, pesto pasta, honey beetroot, egg mayonnaise, homemade coleslaw

Add cheeses from Sheridans Cheesemongers. Choose 3. €2.50 pp. Minimum of 30.

Barbecues

Light BBQ €18.00 pp

Choose 2 meats and 3 salads

- Pork and leek sausage
- Grilled lime and chilli marinated chicken breast with garlic aioli
- Gourmet beef burger with grilled onions
- Grilled halloumi stacks or vegetarian burgers

Medium BBQ €25.00 pp

Choose 3 meats and 5 salads

- 8oz striploin steak
- Pork and leek sausage
- Grilled lime and chilli marinated chicken breast with garlic aioli
- Gourmet beef burger
- Grilled halloumi stacks
- BBQ pork ribs
- Lamb koftas with mint dipping yoghurt (supplement €2.00 pp)


Large BBQ €35.00 pp

Choose 4 meats and 5 salads; includes 1 vegetarian option

- 8oz fillet steak (supplement €4.00 pp)
- Pork and leek sausage
- Grilled lime and chilli marinated chicken breast with garlic aioli
- Gourmet beef burger
- Grilled halloumi stacks
- BBQ pork ribs
- Lamb koftas with mint dipping yoghurt (supplement €2.00 pp)
- Grilled smoked salmon in a teriyaki marinade
- Hake with spicy salsa dressing

Choose dipping sauces (Cajun, garlic, buffalo, chipotle, tomato relish, BBQ)

All served with a selection of salads, breads and condiments/dressings



Hog Roast on a Spit €36.00 pp

Slow roasted over an open fire, locally sourced spit-roasted pork. Served succulent and tasty, with plenty of crackling.

Also includes the following:

- A selection of 5 salads
- Marinated lemon & garlic chicken breasts
- Teriyaki barbecued salmon fillet or gourmet sirloin beef burgers
- Locally produced herbed sausages
- Moroccan vegetable tagine and cous cous
- Dessert: Please choose two
- Freshly brewed Bewleys tea and coffee served with dessert.

Additional extras for barbecues and summer parties:

- Baked potatoes €3.00 pp
- Hot chicken wings €3.00 pp
- Nachos with hot cheese sauce, guacamole, salsa and jalapenos €15.00 per table

Dinner

1 course €18.00 pp / 2 course €22.00 pp / 3 course €28.00 pp

Starters

Choose 1

- Soup of the day served with Guinness bread
- Caesar salad with smoked bacon lardons and shaved parmesan cheese
- Crispy chicken wings with celery and blue cheese dip and buffalo hot sauce

Main Dishes

Choice of 2

- Baked supreme of free-range chicken, spring onion champ mash, wild mushroom sauce
- Roast sirloin of beef, yorkshire pudding and peppercorn sauce
- Wild mushroom risotto, aged parmesan cheese, toasted hazelnuts
- Roast turkey and honey glazed ham, herb stuffing, pan roast gravy
- Oven baked fillet of salmon with lemon caper beurre blanc, roasted vine tomatoes and roast baby potatoes
- Pasta arrabbiata, penne pasta with spicy tomato sauce, olives, capers and parmesan

Desserts

Choose 1

- Sticky toffee pudding with a dollop of freshly whipped cream
- Homemade apple crumble with crème anglaise
- Baileys cheesecake
- Cream filled profiteroles with chocolate sauce
- Eton mess

Served with Bewley's freshly brewed tea and coffee

Full list of allergens provided.

