

THE  
**LANSDOWNE**

KENMARE

## Celebration Grazing Boards 2025

### Cold Sharing Platter Starters

**Large wooden boards cater for 4 people - €24pp**

Beetroot Hummus, Basil Pesto Drizzle on Crisp Sourdough  
Dingle Goats Cheese & Candied Walnut Bon Bon & Balsamic Beetroot  
West Cork Prawn Marie Rose on Heir Island Brown Bread  
Chicken Liver Paté, Wheaten Cracker & Cumberland  
Charcuterie and Cheese Selection with Cranberry and Sesame Isle of Crackers & Apple Chutney  
Goatsbridge Trout with Caper Berries on Guinness Brown Bread

### Hot Sharing Platter Starters

**Large wooden boards cater for 4 people - €28pp**

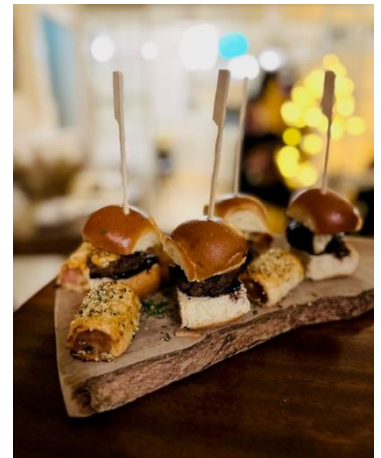
Beef Sliders with Bacon Jam & Smoked Cheese  
Dempsey's Sausage, Leek & Apple Rolls  
Hoisin Duck Wings  
Tempura Prawns with Cod Charred Lemon  
Heirloom Tomato & Basil Pesto Bruschetta on Toasted Sourdough  
Chilli Octopus, Salted Cracker Bread & Rocket Salad

### Homemade Dessert Platters

**Large wooden boards cater for 4 people - €15pp**

**\*Desserts listed are a sample and are subject to change based on season and current availability**

Dark Chocolate Almond Brownie (GF)  
Lemon Curd Tart  
Carrot Cake  
Macaroons



*Independently minded*

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**Terms of Booking**

Groups of 10 or more are booked across separate tables adjacent to each other and are not on 1 table  
Large group bookings are allocated a maximum of 3 hours from arrival – any additional time required will incur an exclusivity hire fee  
Menus are subject to change due to seasonality and availability  
Set menus are for groups of 16 or more – a la carte menu cannot be catered for groups exceeding these numbers  
If you would like to change any items on the set menu, this can be discussed and may incur a supplement  
Please notify us with any dietary requirements including if baby bowls are required as these need to be pre-ordered  
Memos provided are final and deemed as sign off by the event organizer  
50% deposit required at time of booking  
Final numbers must be given 1 week prior to the event, and this is the number of guests that will be billed for plus any additional guests  
Deposit is non-refundable for cancellations less than 7 days prior to event  
Prices may change according to inflation rates and current economic trends  
'Event Menus' cannot be used for weddings under any circumstances

SAMPLE



*Independently minded*



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Set Menu 2024

2 Courses €34pp | 3 Courses €40pp

Starters

**Homemade Soup of The Day**

Served with Homemade Brown Bread

**Tomato & Basil Bruschetta**

Homemade Crusty Loaf drizzled in garlic oil and topped with chopped tomatoes and basil pesto

Main Courses

**Roasted Chicken Supreme**

Roasted Chicken Supreme with Gratin Potatoes, Seasonal Vegetables in a light Jus

Or

**Market Fish of the Day**

Dillisk Beurre Blanc, Gratin Potatoes & Seasonal Vegetables

Or

**Beetroot Wellington**

Salted Baked Beets, Forest Mushroom Duxelles wrapped in Vegan Puff Pastry

*\*This Vegetarian/Vegan option is a silent Option not listed on menu on the day*

Homemade Desserts

**Apple Crumble**

Vanilla Bean Custard

Or

**Dark Chocolate Almond Brownie (GF)**

Vanilla Bean Ice Cream

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Set Menu 2025

2 Courses €40pp | 3 Courses €46pp

Starters

**Homemade Soup of The Day**

Served with Homemade Brown Bread

**Sticky Hoisin Silverhill Duck Wings**

Lime and Garlic Aioli, Shichimi Togorashi

**Tomato & Basil Bruschetta**

Homemade Crusty Loaf drizzled in garlic oil and topped with chopped tomatoes and basil pesto

Main Courses

**Featherblade of Cronin's Farm Beef**

Gratin Potatoes, Seasonal Vegetables in a light Jus

*Or*

**Market Fish of the Day**

Dillisk Beurre Blanc, Gratin Potatoes & Seasonal Vegetables

*Or*

**Beetroot Wellington**

Salted Baked Beets, Forest Mushroom Duxelles wrapped in Vegan Puff Pastry

Homemade Desserts

**Apple Crumble**

Vanilla Bean Custard

*Or*

**Dark Chocolate Almond Brownie (GF)**

Vanilla Bean Ice Cream

*Or*

**Cointreau Cheesecake**

Topped with Orange Curd

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