



THE
LANSDOWNE
KENMARE

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

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

THE
LANSDOWNE
KENMARE

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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