

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

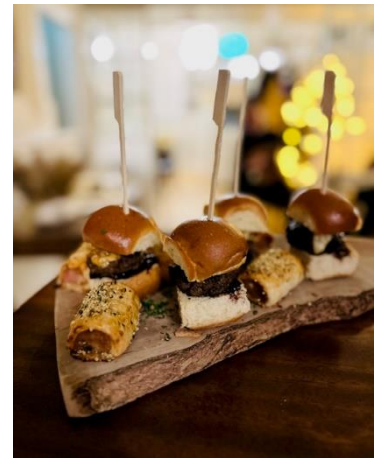
Beef Sliders with Bacon Jam & Smoked Cheese
Dempsey's Sausage, Leek & Apple Rolls
Hoisin Duck Wings
Tempura Prawns with Cod Charred Lemon
Heirloom Tomato & Basil Pesto Bruschetta on Toasted Sourdough
Chilli Octopus, Salted Cracker Bread & Rocket Salad

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

THE
LANSDOWNE
KENMARE

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

THE
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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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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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