KEE'S
HOTEL

The peaceful and relaxing surroundings of Kee's Hotel are a comfortable setting to celebrate all kinds of special occasions, parties and events.

Communion & Confirmation Celebrations

Please enquire at reception for the menu (€31.95 per adult and €16.95 per child).

The Old Gallery

The Old Gallery provides an intimate private dining venue and can cater for up to 60 guests for a seated meal or hot fork buffet. It can also cater for up to 70 guests for a finger buffet.

The Terrace Ballroom

The Terrace Ballroom is an ideal dining venue for parties between 60 to 180.

Lunch · Dinner

Menu Options

Chicken & Ham Vol-au-vent
Cream of Garden Vegetable Soup
Cream of Potato and Leek Soup
Salad of Prawns in Marie Rose Sauce with Dressed Leaves
Deep-fried Breaded Mushrooms with a Garlic Mayonnaise Dip
Potato Skin with a Bacon & Onion Filling topped with Melted Cheddar
Crispy Breaded Goats Cheese Salad on a Bed of Pickled Beetroot with a Balsamic Glaze
Traditional Egg Mayonnaise with Homemade Coleslaw and Potato Salad

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Traditional Roast Turkey & Ham with Stuffing, Gravy and Cranberry Sauce
Roast Fillet of Chicken on a Bed of Gnocchi with Peas & Crispy Lardons served with a Creamy Herb Sauce
Roast Fillet of Chicken wrapped in Bacon served with Croquette Potatoes and a Creamy Mushroom Sauce
Slow Roast Irish Beef served with a Yorkshire Pudding and Gravy or Black Pepper Sauce (please specify at time of booking)
Baked Fillet of Salmon served with Green Vegetables and a White Wine Sauce
Baked Cod served with Leek Fondue and a Fish Veloute
Baked Fillet of Hake with Ratatouille and a Creamy Lemon and Chive Sauce
Vegetarian/Vegan Dishes available on request
All main courses are served with Chips, Creamed Potatoes and a Selection of Vegetables

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Malteser Meringue with Fresh Cream and a Hot Toffee Sauce
Cheesecake served with Fresh Cream (Mint Aero, Marbled Vanilla & Chocolate, Raspberry & White Chocolate) (please specify at time of booking)
Traditional Apple Pie served with Fresh Cream
Warm Pear & Almond Tart served with Vanilla Ice-Cream
Profiteroles with Hot Chocolate Sauce and a Scoop of Vanilla Ice-Cream
Traditional Sherry Trifle with Fresh Cream
Chocolate Fudge Cake served with Fresh Cream

Tea & Coffee

3 Course Meal with Tea & Coffee €31.95	Starter & Main Course with Tea & Coffee €28.95	Main Course & Dessert with Tea & Coffee €28.95	Main Course with Tea & Coffee €22.95

Please notify us in advance of any special dietary requirements. The guest booking the Special Occasion will select the number of courses and confirm the menu (choose 3 menu options for each course). All bills cannot be split and must be settled on the day of the event or in advance by the organiser.

Buffet Selections

Afternoon Tea

Selection of Finger Sandwiches
Freshly Baked Scones with Jam & Cream
Assortment of Desserts & Tray Bakes
Tea & Coffee
€18.50 per guest

Light Lunch

Cream of Garden Vegetable Soup
Selection of Sandwiches
Homemade Shortbread, Tea & Coffee
€14.95 per guest

Finger Buffet

Selection of Sandwiches
Tea & Coffee
Choose 4 of the following:
Homemade Panko Crumbed Chicken Goujons
Cocktail Sausages, Sausage Rolls,
Mini Ham & Cheese Jambons,
Spicy Potato Wedges, Chips, Skin on Fries
€18.95 per guest

Hot Fork Buffet

Choose 2 of the following:
Chicken A La King, Chicken Curry, Lasagne,
Beef Stroganoff, Traditional Cottage Pie,
Beef Casserole with Baby Boiled Potatoes

Served with Chips, Basmati Rice and Salads

Choice of 2 Desserts served with Tea & Coffee
€28.95 per guest

We are always happy to discuss any other choices you may prefer if what you require is not listed.