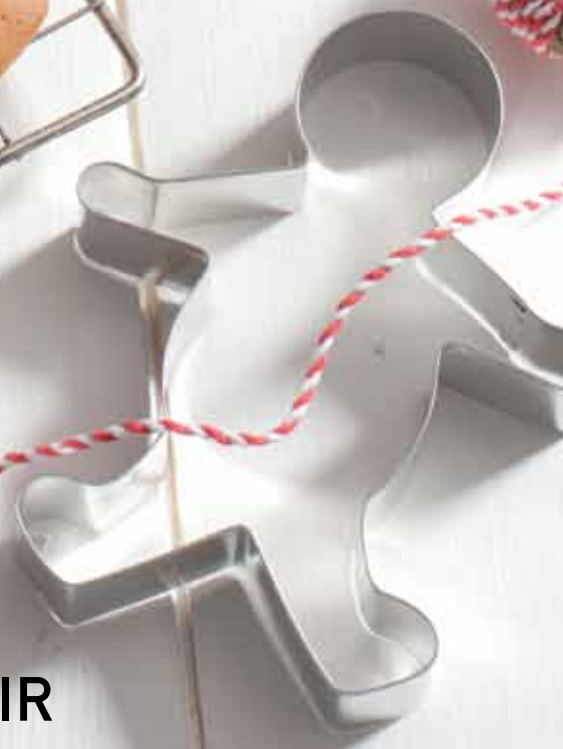




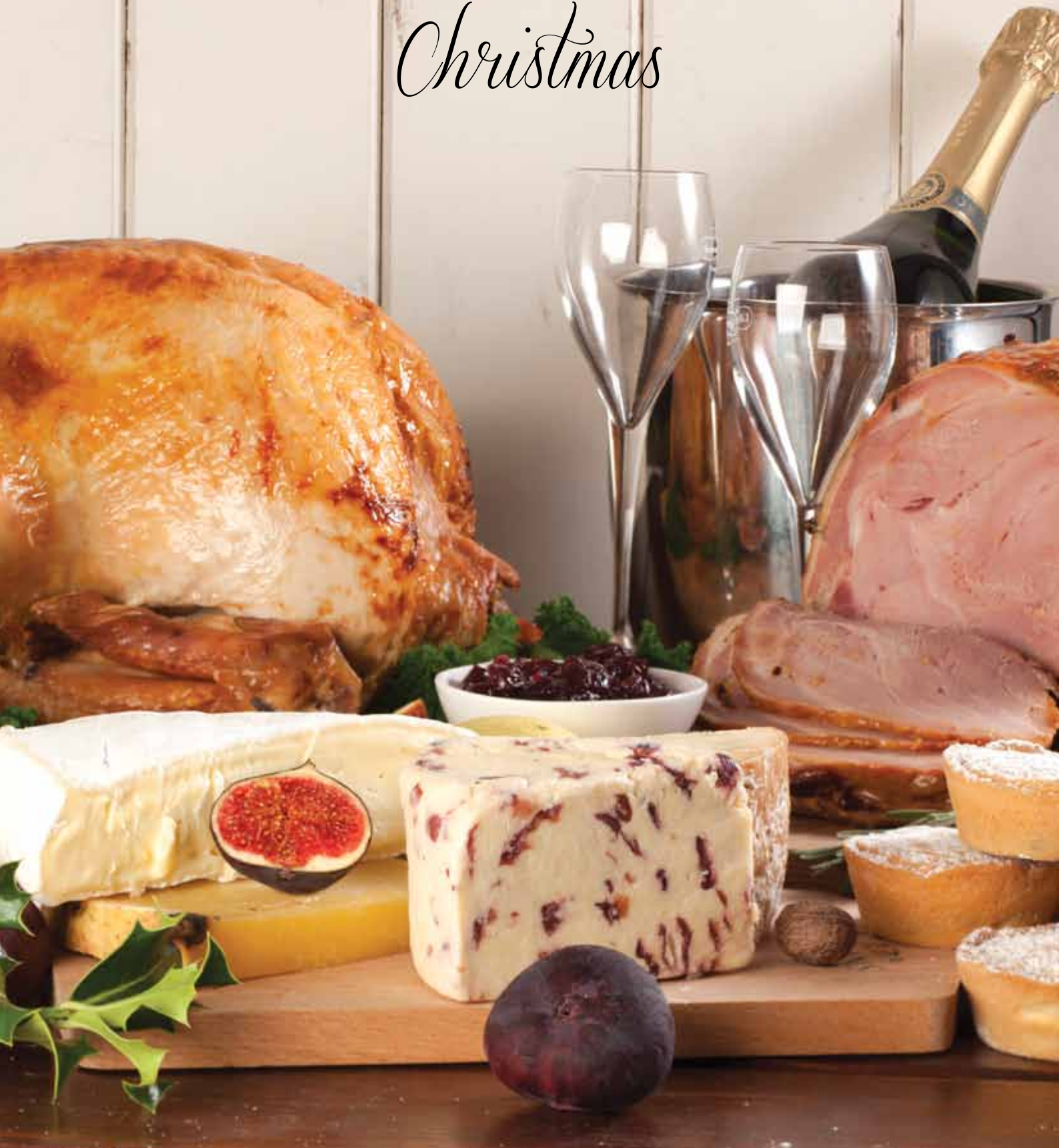
A TASTE OF
Christmas



devoted to food

DONNYBROOK FAIR

A TASTE OF
Christmas





“Christmas should be about spending time with family and friends, not being in the kitchen, so our advice is to sit down and PLAN your meal. The trick to serving up a stress free turkey dinner is in the organisation! Christmas is also all about tradition, not creating gastronomy. It is just about cooking a good quality meal with love, the way your parents and grandparents did it. Keep it fresh, wholesome and simple and don't over shop – Christmas day is the same as every other day when it comes to appetites.”

Neil Mc Fadden, Executive Chef, Donnybrook Fair

MEAT

Turkey

Irish Free Range Turkey

5-10kg €10.50/kg

Irish Free Range Bronze Turkey

5-10kg €11.50/kg

Irish Free Range Turkey Breasts

€12.95/kg

Irish Free Range Goose

6-8 kg €15.90/kg

Poultry

Organic Free Range Irish Chicken

approx. 2kg €16.95 each

Supreme of Chicken on the Bone

approx. 220g €2.65 each

Poulet Noir

French speciality chicken €11.75 /kg

Free Range Duck

approx. 1.8kg €16.00 each

Poussin

approx. 250g €3.90 each

Ham

Full or Half Irish Hams

On the Bone €9.50/kg

Traditional Irish Ham Fillet

Mild cured ham €10.90/kg

Irish Pork Loin

With bone and crackling €11.95/kg



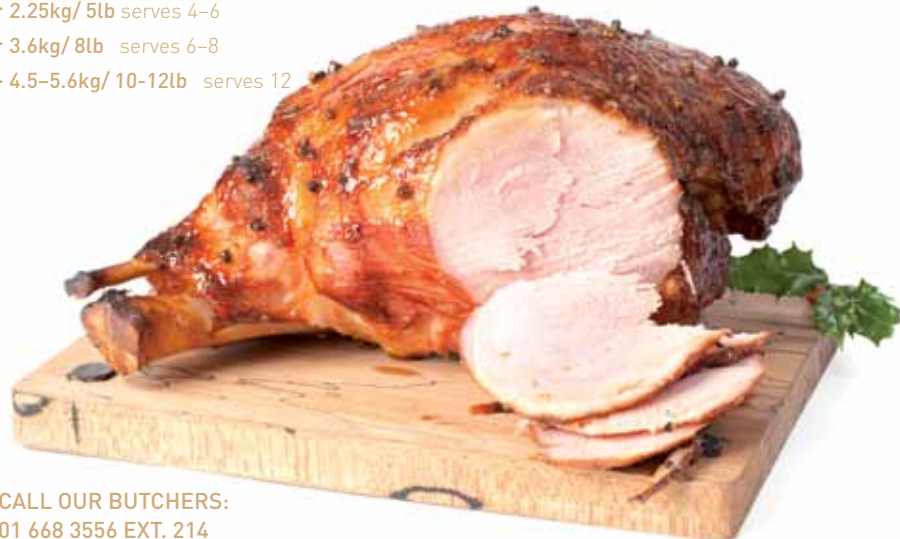
Our Turkeys

Billy Gray from Feighcullen Farm has supplied Donnybrook Fair with our Free Range Turkeys for the past 10 years. Feighcullen Farm prides itself on their standards of animal welfare; their turkeys are a slow-reared variety and therefore have a larger proportion of breast meat. We guarantee that if you purchase your turkey from us this year, you will be back next year!

Size Matters...

Bear in mind that most ovens aren't big enough to fit a turkey as well as all the vegetables. Don't panic! A turkey can be left to rest for up to an hour after cooking, loosely covered in foil in a warm place. It will still be lovely and hot, and will leave your oven free to cook the roast spuds in goose fat and other vegetables. Serve the turkey with piping hot turkey gravy. If you have a small oven, why not try our boned and rolled bird or a turkey crown this year?

- 2.25kg/ 5lb serves 4-6
- 3.6kg/ 8lb serves 6-8
- 4.5-5.6kg/ 10-12lb serves 12



CALL OUR BUTCHERS:

01 668 3556 EXT. 214

WWW.DONNYBROOKFAIR.IE *for our tips and tricks*

MEAT

Beef Select Cuts

Our beef is 100% Irish pasture reared Heifer Beef and matured for a minimum of 28 days, to optimise tenderness and flavour.

Prime Irish Heifer Beef Striploin & Rib

Rib on the Bone €23.00/kg

Strip Loin Roast €31.50/kg

Fillet of Beef €48.00/kg

Rib Eye €31.50/kg



Rib on the Bone

All of our beef is hand selected by our meat specialist and is sourced in a Bord Bia Quality Approved environment



Striploin Roast



Spiced Prime Beef

This special recipe is exclusive to DJF. We start to prepare our spiced beef in October by curing the beef; in mid November the beef is spiced down using a dearly guarded family recipe and left to mature and infuse into the meat until early December. €17.95/kg

Cooking Instructions:

- Place the beef joint into a large pan and cover with cold water or Guinness.
- Bring to the boil and allow to simmer for one hour per kilo.
- Leave it to cool in the cooking water.
- Remove and put onto a plate, placing another plate on top with a weight to compress the beef.
- Leave overnight before carving into thin slices.

Game

Venison Haunch

€19.99 /kg

Pheasant

approx. 600g

€9.99 each

Pigeon

approx. 250g

€4.99 each

Guinea Fowl

approx. 1.2-1.4kg

€9.95 each

Wild Mallard

approx. 700g

€9.99 each

Quail

approx. 175g

€4.00 each

Quail Eggs

18 eggs

€4.99

Lamb

Leg of Lamb

2.5-3kg

€25.00 ea

Marinated Rack of Lamb

€29.90/kg

Loin of Lamb

€19.99/kg

**DON'T FORGET THE ALL IMPORTANT
CONDIMENTS! TRY OUR DELICIOUS
WILD CRANBERRY SAUCE WITH
YOUR TURKEY. €5.99**



WWW.DONNYBROOKFAIR.IE
for expert recipes, tips and tricks

devoted to food

FISH & SEAFOOD



Fresh Fish

With daily deliveries from Monday to Saturday you can always be guaranteed we have the freshest catch on our fish counters. Our staff are trained fishmongers with regular training from our local fish supplier.

Whole Salmon

1.2 - 1.8kg €19.99

Fresh Gambas Prawns

€24.99/kg

Fresh Scallops

€39.00/kg

Dublin Bay Whole Prawns

€24.00/kg

Dublin Bay Prawn Tails

€38.00/kg

Fresh Crab Claws

170g €7.99

Whole Lobster

330 - 370g (cooked) €17.00 each

DF Smoked Irish Organic Salmon

Our Smoked Irish Organic Salmon is reared off the West Coast of Ireland. Hand cured using natural salt, smoked over oak chippings, expertly trimmed and sliced, leaving only the succulent prime salmon to enjoy. It is naturally high in Omega 3 and traditionally smoked in Dublin.

Neil Mc Fadden, Our Executive Chef, recommends;

Tossing slivers of smoked salmon into some fluffy scrambled eggs and serving on Donnybrook Fair seeded brown bread.



Our Organic Smoked Salmon with DF Brown Bread and Crème fraîche

DF Irish Organic Side Salmon

750g €29.95

DF Irish Organic Side Salmon

500g €22.00

Burren Smokehouse Range

Organic Seaweed Salmon Sliced

500g €29.95

Organic Honey Infused Salmon

160g €14.95

Organic Honey, Whiskey & Fennel

160g €9.95



*Full
Burren Smokehouse
Range In Store*

CHRISTMAS *in A BOX*

Our answer to a stress free Christmas feast!

€220

Menu for 6



CHRISTMAS *in* A BOX

The Menu

Make this Christmas really special with our delicious, festive dinner for six, served with all the trimmings. Our pre-prepared five-course meal is the perfect way to enjoy a sumptuous festive feast without spending the entire day in the kitchen!

SOUP *Choose from:*

Homemade Roast Winter Vegetable
Tomato & Basil
or Mushroom

STARTER

Smoked Irish Organic Salmon

MAIN

Half Irish Turkey Breast
Small Irish Ham on the Bone
& Dauphinoise Potatoes

SIDE DISHES

Choose 3 from the following 4:

Brussels Sprouts
Red Cabbage
Roast Root Vegetables
Mashed Potatoes

STUFFING

DF Sage & Onion Stuffing

SAUCES

DF Cumberland or Cranberry Sauce
DF Homemade Gravy

DESSERT

6 Mince Pies
DF Homemade 1lb Christmas Pudding
DF Brandy Butter

IRISH FARMHOUSE CHEESEBOARD

Bellingham Blue, Gubbeen, Irish Brie,
& Knockanore Smoked

Menu for 6 €220

LOVINGLY
PREPARED
BY OUR TEAM
OF FOODIE
EXPERTS



PERFECT
CHRISTMAS DAY
WINE PAIRING



€65

This three bottle selection has been specially selected by our Wine Expert to complement our Christmas in a Box Menu.

- Chablis 1er Cru Montmains, J. Dauvissat 2007
- Tenuta il Palagio Chianti, When We Dance 2011
- Riesling Cordon Cut, Mount Horrocks 2012

HOME CATERING

*We cater for all occasions and deliver directly to your door.
We aim to take the hassle out of your Christmas.*



Starters

Prawn Cocktail Salad

€4.20/100g

Salmon Pâté

€2.60/100g

DF Irish Chicken Liver Pâté

A long-standing favourite with our customers! Made using our Head Chef Naomi's secret recipe. "Very good creamy consistency, delicate flavour" says the Guild of Fine Food. Try our chicken liver pâté spread on DF's wholemeal brown bread and drizzled with our Cumberland sauce. Delicious!

€2.30/100g

Mains

Chicken & Broccoli Crumble

Diced Irish chicken fillet and broccoli pieces in a creamy Béchamel sauce topped with breadcrumbs and fresh herbs.

(6-8 people) €42.00

Beef Lasagne

Our most popular dish! Irish Beef cooked in a rich ragu sauce, layered with Béchamel and baked with a cheese topping until golden.

(6-8 people) €42.00

Beef Bourguignon

Tender pieces of Irish beef slow braised in a red wine jus with mushrooms carrots and onions.

(6-8 people) €42.00

Beef Stroganoff

Tender cuts of fillet Irish beef cooked in sour cream and smoked paprika sauce with a hint of brandy.

(6-8 people) €42.00

Classic Fish Pie

Salmon, cod, smoked coley, prawns and mussels gently cooked in a light creamy sauce with just a hint of lemon and dill and topped with mashed potato.

(6-8 people) €42.00



Chicken Liver Pâté

Side Dishes serve 6 – 8

Presented in a foil tray

Dauphinoise Potatoes

€22.00

Roast Root Vegetables

€21.00

Mashed Potatoes

€21.00

Brussels Sprouts

€21.00

Red Cabbage

€21.00

It's what takes place behind the scenes that makes Donnybrook Fair truly stand apart. Fresh food is transformed daily into delicious meals by our team of talented chefs in the Donnybrook Fair kitchen.

Neil McFadden
Executive Chef



Naomi Gillespie
Head Chef



Niall Murphy
Head Chef, The Cookery School



devoted to food

ORDER
NOW

online

72 HOURS NOTICE

LAST ORDERS:

CHRISTMAS - 6PM DEC 21ST
NEW YEAR'S - 12PM DEC 24TH



Dressed Irish Salmon

Fresh side of Salmon served on a platter and garnished with prawns, lemon and cucumber.

Whole (10-12 people) €70

Half (5-6 people) €40

Buffet Options

Vegetarian Lentil & Nut Loaf

Finely chopped carrots, celery, red and yellow peppers combined with red lentils and puy lentils, cheddar cheese, breadcrumbs, egg, nuts and a hint of chili, cumin and coriander.

(10-12 people) €18.00

Large Quiche 12"

A selection of fillings of your choice. Meat and vegetarian options available

(10-12 people) €36.00

3 Cheese Aubergine Bake

Chargrilled aubergines, roasted peppers and fresh rocket layered with goats', feta and mozzarella cheeses.

(8 - 10 people) €28.00

Salmon and Spinach Roulade

A light fluffy spinach base filled with a salmon, cream cheese and dill, and rolled in grated parmesan cheese.

(10-12 people) €45.00

Homemade Soups

Seafood Chowder

(6 people) €28.00

Winter Roast Root Vegetable Soup

(6 people) €20.00



Vegetarian Lentil & Nut Loaf

HOME CATERING



Salads *serve 6 – 8*

Mixed Leaf Salad with DF Dressing	€15.00
Coleslaw	€15.00
Potato Salad	€15.00
Mixed Bean Salad	€15.00
Carrot Salad	€10.00
Tabbouleh Salad	€16.00
Herb & Wild Rice Salad	€21.00
Broccoli & Feta Salad with Hazelnuts	€21.00
Waldorf Salad	€21.00



Cooked Meats

Honey Glazed Irish Ham off the Bone	approx 4.5kg (20 - 25 people)	€85.00
Honey Glazed Irish Ham on the Bone	approx 4.5kg (15 - 20 people)	€80.00
Stuffed Crown of Irish Turkey	approx. 3kg (8 - 10 people)	€60.00
Full Irish Turkey Breast	approx. 5kg (12 - 15 people)	€70.00
Half Irish Turkey Breast	approx. 2.5kg (7 - 10 people)	€40.00
Traditional Meat Platter	A selection of traditional meats, ham, turkey, salami and beef. (7 - 10 people)	€35.00

CALL US TO
PLACE YOUR
CATERING
ORDER ON
1890 711 117

72 HOURS NOTICE
LAST ORDERS:
CHRISTMAS - 6PM DEC 21ST
NEW YEARS - 12PM DEC 24TH

WE DELIVER
TO YOUR

door!



devoted to food

SAUCES & STUFFINGS



ALL THE TRIMMINGS

Sauces

We are delighted to introduce our new range of Christmas Pantry Products. We have tirelessly sourced quality, fresh produce from local suppliers to create a festive range of homemade Christmas accompaniments, from our kitchen to your table.

DF Wild Cranberry Sauce

200ml €5.99

DF Cumberland Sauce

200ml €4.29

DF Cranberry Sauce

200ml €3.49

DF Homemade Gravy

300ml €2.90

DF Brandy Butter

180ml €3.49

DF Mincemeat

330ml €2.99

Stuffings

- Traditional Sage and Onion Stuffing
- Apple Stuffing
- Chestnut Stuffing
- Pear and Bacon Stuffing
- Potato Stuffing

250g €3.50

500g €6.50

GREENGROCER

Seasonality, quality and freshness is of upmost importance when sourcing the fruit and vegetables for our stores.

Our suppliers deliver fresh produce to each store 7 days a week. This Christmas, as with every year, we have a seasonal range of Irish vegetables perfect for your traditional Christmas dinner.



OUR FRUIT & VEGETABLE EXPERT, LOLITO QUISOY, BASED IN OUR MOREHAMPTON ROAD STORE, CAN HELP WITH ALL YOUR FESTIVE FRUIT & VEGETABLE NEEDS.





Buffet Boards

Antipasti Board

Selection of Parma ham, salami, aged Manchego cheese, marinated artichokes, peppadew peppers, olives, pesto and hummus. Served with ciabatta bread.

(4 – 6 people) €28.50

Cheese Board

Cooleeney, Gubeen, Hegarty's Cheddar and Cashel Blue cheeses with grapes, celery and gourmet crackers, all presented on a wooden board.

(4 – 6 people) €28.50

Party Selection

Presented in a foil tray ready to re-heat.

Party Food Selection – Large

Mouth-watering selection of 120 pieces: 20 x cocktail sausages, 20 x samosas, 20 x mini chicken vol au vents, 20 x mini quiches, 20 x torpedo prawns and 20 x mini chicken skewers.

(15 – 20 people) €100

Party Food Selection – Small

Selection of party favourites - 60 pieces:

10 x cocktail sausages, 10 x samosas, 10 x mini chicken vol au vents, 10 x mini quiches, 10 x torpedo prawns and 10 x mini chicken skewers.

(6 – 10 people) €55

PARTY CATERING

Finger Food

All our finger food comes in portions of 10 pieces

Parmesan Cheese Straws

€6.00

Tomato, Basil & Mozzarella Skewers

€6.00

Ham & Mustard Pin Wheels

€6.00

Cocktail Sausages

With honey and mustard mayonnaise €6.00

Samosas

With sweet chilli dip €6.00

Potato Skins

With sour cream & chive dip €6.00

Mini Cheese Rolls

€6.00

Salmon Pâte Tartlets

€10.00

Mini Chicken Vol au Vents

€10.00

Chicken Parfait Canapés

With port reduction €10.00

Asparagus Wrapped in Parma Ham

€10.00

Smoked Irish Salmon

On DF brown bread €12.50

Leek & Gruyère Quiche Canapés

€12.50

Torpedo Prawns

With sweet chilli dip €12.50

Mini Fish Cakes

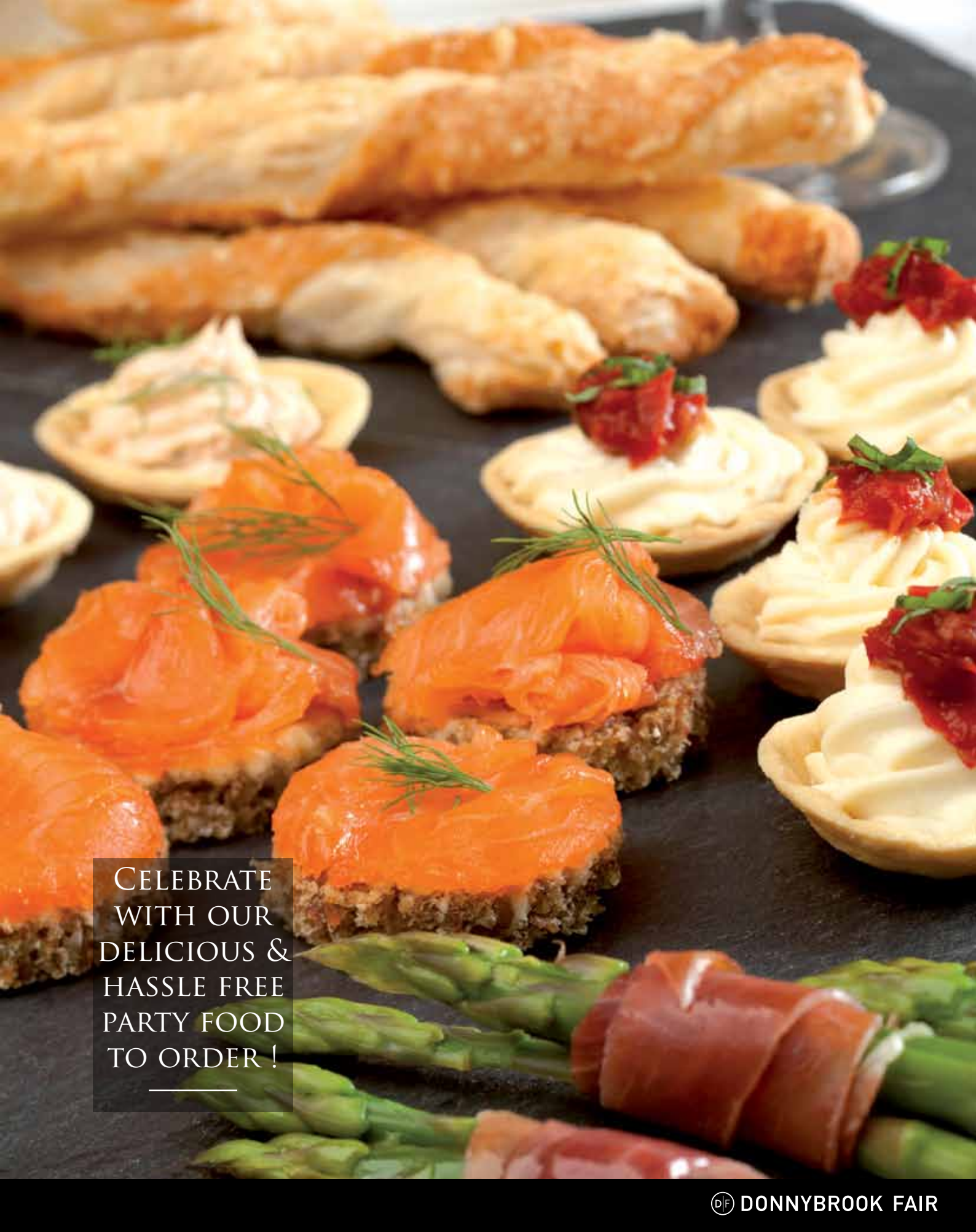
with lemon mayonnaise €12.50

Marinated Chicken Skewers

€17.00

SAVE
10%

SAVE 10% ON FOOD
ORDERS PLACED AND
PAID FOR BEFORE
DECEMBER 2ND



CELEBRATE
WITH OUR
DELICIOUS &
HASSLE FREE
PARTY FOOD
TO ORDER !
—

NOT A FAN OF
PUDDING?
TRY ONE OF
OUR DELICIOUS
FESTIVE DESSERTS
SPECIALLY
CREATED BY
OUR SKILLED
CHEFS



DELICIOUS DESSERTS

Christmas Puddings

Donnybrook Fair is renowned for its mouth-watering Christmas Puddings, made with loving care to our special recipe by Head Chef Naomi and her team. This year we were delighted to win a Great Taste Award for our Luxury Christmas Pudding.

DF Homemade Christmas Pudding

1/2 lb	€6.50
1 lb	€11.95
2 lb	€17.95

DF Luxury Pudding

Great Taste Award Winning – 1 lb	€14.95
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DF Homemade Brandy Butter

180ml	€3.49
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Christmas Cake

Christmas Cake 7" (8 – 10 people) €28

An elegant Christmas cake packed with sultanas, currants, raisins, almonds and brandy. Covered in marzipan and decorated with festive soft icing.

Desserts

Berry/ Lemon Cheesecake 8"

A rich, creamy cheesecake on an all butter biscuit base.

(8 - 10 people)	€27.00
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Chocolate Roulade

Rich dark chocolate sponge filled generously with fresh cream and dusted with icing sugar.

(6-8 people)	€22.00
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Gateau Diane 9"

Irresistible light chocolate mousse sandwiched between two layers of meringue.

(8 - 10 people)	€32.00
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Blackforest Gateau 9"

A classic chocolate sponge and rich cherry confection.

(8 - 10 people)	€45.00
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Chocolate Ganache

A rich chocolate fudge cake.

(8 - 10 people)	€20.00
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SAVE
10%

SAVE 10% ON FOOD
ORDERS PLACED AND
PAID FOR BEFORE
DECEMBER 2ND

D|F Traditional Mince Pies

Our famous handmade mince pies made with short crust pastry and delicious mincemeat bursting with fruit and flavour.

(6 pies)	€5.95
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MEET THE EXPERT NAOMI GILLESPIE

Naomi is our Head Chef, she has been in charge of creating our best loved recipes for over 10 years, many of them Great Taste Award Winning.

NAOMI'S CHRISTMAS MUFFINS

Why not wake up over Christmas to the aroma of cinnamon and fresh nutmeg wafting through the house with these easy to bake muffins? Most of the work can be done the evening before, so the next morning it's just a matter of mixing and putting in the oven!

MAKES 12 MUFFINS

- 250g plain flour
- 3tsp baking powder
- ½ tsp bread soda
- 75g demerara sugar
- ½ tsp ground cinnamon
- Grating of fresh nutmeg
- 1 small orange
- 100ml milk
- 60g butter
- 1 large egg
- 100g dried cranberries
- ½ tsp cinnamon
- 2 tsp demerara sugar

Set oven to 180°C. Mix the first 5 ingredients in a bowl. Squeeze the orange and bring this up to 150ml with milk. Melt the butter, beat the egg and add them to the milk and orange juice. Pour all of this mixture into the bowl of dry ingredients along with the dried cranberries. Mix and pour into 12 muffin cases. Sprinkle over the cinnamon and demerara sugar. Bake for 20 mins.



Naomi's Christmas Muffins

APRICOT, PROSCIUTTO & SAUSAGE SKEWERS

Great with drinks!

- 16 -20 cocktail sausages
- 16 -20 ready to eat apricots
- 6 slices of prosciutto

Set oven to 180°C. Cut the prosciutto in half lengthways and use this to wrap one sausage and apricot together, then spear onto a short skewer. Roast the skewers in the oven for about 20 minutes.

NAOMI'S PERFECT ROASTIES!

Set the oven to 180° C and heat a large roasting tray with a shallow layer of sunflower oil or goose fat if you are feeling decadent! Par-boil the potatoes for 8 minutes and then drain really well and shake the pan gently to rough up the edges. Tip into the roasting tray, toss until coated in the fat or oil and cook for about 40 minutes, turning once until golden brown and crisp.

Order Form – Food



Food Ordering Details				Party Food Selection	Price	Qty	Total
<p>Write the quantity of the food you wish to order in the boxes provided and complete your details on the back of the form. Post it to 89 Morehampton Road, Donnybrook, Dublin 4. Alternatively, you can place your order by calling 01 668 3556.</p> <ul style="list-style-type: none"> All food orders require 72 hours notice. Place your Christmas order by 6pm on 21st December for collection on 24th December. Place your New Year order by 12pm on 24th December for collection on 31st December. <p>SAVE 10% ON FOOD ORDERS PLACED AND PAID FOR BEFORE DECEMBER 2ND</p>				Party Food Selection Large - 120 Pieces (20 x Cocktail Sausages, Samosas, Chicken Vol-au-Vents, Mini Quiches, Torpedo Prawns, Mini Chicken Skewers).	€100.00		
				Party Food Selection Small - 60 Pieces (10 x Cocktail Sausages, Samosas, Chicken Vol-au-Vents, Mini Quiches, Torpedo Prawns, Mini Chicken Skewers).	€55.00		
				Party Catering [10 Pieces]			
				Cocktail Sausages with Honey & Mustard Mayo	€6.00		
DF Starters	Price	Qty	Total	Potato Skins with Sour Cream & Chive Dip	€6.00		
Chicken Liver Pâté/ 1 portion 100g	€2.30			Ham & Mustard Pinwheels	€6.00		
Salmon Pâté/ 1 portion 100g	€2.60			Tomato, Mozzarella & Basil Skewers	€6.00		
Prawn Cocktail Salad/ 1 portion 100g	€4.20			Samosas with Sweet Chilli Dip	€6.00		
DF Soups [serve 6]				Mini Cheese Rolls	€6.00		
Seafood Chowder	€28.00			Parmesan Cheese Straws	€6.00		
Winter Roast Root Vegetable Soup	€20.00			Salmon Pâté Tarlets	€10.00		
DF Cooked Meats				Mini Chicken Vol au Vent	€10.00		
Honey Glazed Ham off Bone (20-25 people)	€85.00			Chicken Parfait Canapés with Port Reduction	€10.00		
Honey Glazed Ham on Bone (15-20 people)	€80.00			Asparagus Wrapped in Parma Ham	€10.00		
Crown of Turkey Stuffed (8-10 people)	€60.00			Irish Smoked Salmon on Brown Bread	€12.50		
Full Turkey Breast (12-15 people)	€70.00			Torpedo Prawns with Sweet Chilli Dip	€12.50		
Half Turkey Breast (7-10 people)	€40.00			Mini Fish Cakes with Lemon Mayo	€12.50		
Traditional Meat Platter (7-10 people)	€35.00			Leek & Gruyère Quiche Canapés	€12.50		
DF Buffet				Marinated Chicken Skewers	€17.00		
Vegetarian Lentil & Nut Loaf (10-12 people)	€18.00			DF Salads [serve 6-8]			
3 Cheese Aubergine Bake (8-10 people)	€28.00			Mixed Leaf Salad with DF dressing	€15.00		
Large Quiche 12" (10-12 people)	€36.00			Coleslaw	€15.00		
Salmon & Spinach Roulade (10-12 people)	€45.00			Traditional Potato Salad	€15.00		
Whole Dressed Irish Salmon (10-12 people)	€70.00			Mixed Bean Salad	€15.00		
Half Dressed Irish Salmon (5-6 people)	€40.00			Carrot Salad	€10.00		
DF Main Dishes [serve 6]				Tabbouleh Salad	€16.00		
Fish Pie	€42.00			Herb & Wild Rice Salad	€21.00		
Beef Lasagne	€42.00			Broccoli & Feta Salad with Hazelnuts	€21.00		
Beef Bourguignon	€42.00			Waldorf Salad	€21.00		
Beef Stroganoff	€42.00			Desserts			
Chicken & Broccoli Crumble	€42.00			Homemade Brandy Butter 180ml	€3.49		
DF Sides [serve 6]				DF Traditional Mince Pies	€5.95		
Roast Root Vegetables	€21.00			DF Christmas Pudding ½ lb	€6.50		
Mashed Potatoes	€21.00			DF Christmas Pudding 1 lb	€11.95		
Brussels Sprouts	€21.00			DF Christmas Pudding 2 lb	€17.95		
Red Cabbage	€21.00			DF Luxury Christmas Pudding 1lb	€14.95		
Dauphinoise Potatoes	€22.00			Christmas Cake 7" (8-10 people)	€28.00		
Christmas in a Box				Berry/ Lemon Cheesecake 8" (8-10 people)	€27.00		
Christmas Dinner for 6	€220.00			Chocolate Roulade (6-8 people)	€22.00		
Buffet Boards [serve 4-6]				Gateau Diane 9" (8-10 people)	€32.00		
Antipasti Board	€28.50			Blackforest Gateau 9" (8-10 people)	€45.00		
Cheese Board	€28.50			Chocolate Ganache (8-10 people)	€20.00		