

Festive Guide Foodie



KILLARNEY
advertiser

Meet the local
CHEFS

GREAT

Christmas Recipes

Dining
in Killarney
IS BACK!

CHRISTMAS

Event Guide

We are truly spoilt for choice when it comes to food in Killarney – how lucky we are! There is an array of fine-dining, high quality restaurants right on our doorstep.

A food lover's Christmas in Killarney

From five-star-hotels to cosy local spots, we are inundated with choice. With so many incredible options, how does one choose where to eat? Well, that's simple, just try them all! If you are looking to narrow it down to a few options, we have compiled a list of local restaurants who are participating in Dine in Killarney 2025. Each one is different in its own way, each has its own distinctive charm. But what they all have in common is good food, good drinks and best of all, a lot of good craic!

The Aghadoe Heights Hotel & Spa, which overlooks the stunning Lakes of Killarney, has the most incredible views with the great cuisine to match. The Lake Room restaurant embodies elegance and class. Dinner is served daily from 6 to 9pm, and Sunday Lunch from 1 to 3pm. The perfect place for family gatherings, romantic dinners or a get together with friends.

The Peregrine Restaurant at the Killarney Park is where you'll find an immersive, irresistible dining experience in the heart of the town. Breakfast is served daily from 7.30 to 10.30am, with dinner available Wednesday to Sunday from 6pm to 9pm (last sitting).

Have you ever been to Fiadh? It's Gle-neagle's newest restaurant which has an excellent Irish breakfast (Irish Hotel Federation approved!) Fiadh prides itself on sourcing fresh, local ingredients and crafting dishes that celebrate Irish culinary heritage. Executive Chef John

Drummond transforms these ingredients into beautifully presented, flavourful creations.

The Lane, which is housed within the Ross, is known for its quirky and unique individuality. It is one of the coolest cocktail bars around the town! A real neighbourhood staple, it has everything you need. Food, cocktails and good craic!

Danú Restaurant is home to Chad Byrnes artistry transformations. Consistently rated among the best places to eat in Killarney, it offers an unparalleled dining experience in the heart of Killarney's food culture.

O'Donoghue's Public House, located on College Street, reopened its doors after being restored to an old Irish public house. The building is steeped in history and tradition. Locals can enjoy pub meals, sports and music which makes it a great spot for socialising.

Herberts at the Cahernane delivers a relaxed yet elegant dining experience with seasonal, locally sourced dishes created by Head Chef Cormac Versey. Guests can enjoy a beautiful view over the surrounding landscape and its luxury furnishings, floorings and finishings. It is stylish and elegant.

A sophisticated spot, Kayne's Bar & Brasserie & Terrace offers a warm welcome to everybody. It's a great spot to enjoy a festive cocktail or a seasonal meal, and its outdoor terrace is inviting, even in the December, winter cold. Their popular

bottomless brunch has proven to be a big hit with locals and tourists alike!

Browne's Bar in the Great Southern blends historic charm and festive sophistication. Their cocktail menu is a holiday highlight, and the dining menu is tailored to perfection.

Harrow's extensive wine list is impressive, providing an unparalleled choice and quality. Expert mixologists are on hand to hand craft delicious cocktails catered to your needs. Head Chef John O'Leary uses locally sourced produce to create his eclectic menu that has a generous nod to classic French cuisine.

If you're looking for a unique and memorable experience, then look no further than the Victoria Hotel. Breakfast is served in the Courtyard Restaurant. It's a relaxed yet special experience. Their main priority is to set their customers up for the day with a delightful breakfast. Excellent dishes are on offer in the evening which is complimented by a special wine list. Their newly open-air space The Botanical has sweeping views of the Mountains, serving an all-day dining menu of classics.

Delicious dining and warm traditional music are combined at the Arbutus Hotel. A hearty meal can be enjoyed in the classic dining room before gathering around the fire for a lively session of Irish tunes. The perfect cosy, Christmas night in (and out!).

Fancy a trip to Kenmare? The Park Hotel

has an elevated menu which pays homage to the comforts and traditions of Irish cuisine. Breads are baked daily in-house, and the chefs take a trip to the herb garden to collect bundles of flowering thyme and purple sage. Farmers drop off crates of handmade sausages and neighbours bring in bags of fig leaves from their own gardens.

As you can see, Dine in Killarney features a fantastic range of participating restaurants, each offering a special three-course menu at a set price of €39.95. Be sure to contact your chosen restaurant in advance and mention "Dine in Killarney" when booking to avail of the offer. It is an excellent way for locals to get out and explore local restaurants they may have never gone before. You'd never know, maybe you'll find a new favourite spot to dine in! If you usually stick to what you know, perhaps its time to try something different.

Killarney's dining scene is versatile and vibrant. It's the town that never sleeps, especially during the festive season. There is always something happening around the town. The food scene is unmatched and like nowhere else in Ireland. There truly is something for everyone. Whether you're in the mood for comforting pub food, fine dining, or a pint or two, you'll find it all right here in Killarney.





Grand and laid back in
equal measure...

Savour brasserie classics in great
company.

Arbour, book your table now.



arbour@greatsouthernkillarney.com
064 6638000



GREAT SOUTHERN
KILLARNEY



Figo 

at Killarney Royal Townhouse

**Join us for Dine in
Killarney at Fig**

A new casual dining experience
in the heart of Killarney

View our menu and book online now at
www.killarneyroyal.ie



Killarney Royal
Townhouse

**Dine in
Killarney**

Join us on the 20th & 27th Nov.
3 courses only €39.95

Plus Additional Dates:
4th & 11th December



Aghadoe Heights
HOTEL AND SPA

It's beginning to look a lot like
Christmas

Twinkling lights, cosy spaces, seasonal menus especially created by our Head Chef.
We are really looking forward to warmly welcoming you throughout this special season.
Party with friends, see Santa with the family or come over for festive lunch!



Festive Afternoon Tea

AVAILABLE FROM
28TH NOV 2025 - 3RD JAN 2026

The perfect way to get into the festive mood. Join us for a selection of festive themed treats.

€45.00 per adult
€19.00 per child
advance booking essential



Santa Family Sunday Lunch

ON SUNDAY 7TH AND
SUNDAY 14TH DECEMBER

An Aghadoe tradition not to be missed... Sunday Lunch, a photographer to take a family portrait and a visit from Santa!

€60.00 per adult with
special kids menu €30.00
advance booking essential



Dining in December

FESTIVE THEMED
LUNCHES & DINNERS

Join us for lunch or dinner with family and friends to experience our renowned seasonal menus **from €45.00 for two courses** **from €55.00 for three courses**
kids menu also available



Christmas Parties & Gatherings

AVAILABLE THROUGHOUT
NOVEMBER & DECEMBER

For private parties of +12 people let us plan your festive event with a choice of venues and perfectly matched menus **from €40.00 p.p.**
advance booking essential



A Festive Retreat

SPECIAL OVERNIGHT B&B
RATES AVAILABLE FOR YOUR
CHRISTMAS VISITORS.



The Perfect Gift

OUR LUXURY VOUCHERS
ARE THE PERFECT GIFT.
SHOP ONLINE NOW.

Call +353 64 6631766 to book or scan the code to see our full Christmas Programme



this is aghadoe



Aghadoe Heights

HOTEL AND SPA

Dine in Aghadoe

CELEBRATING GREAT LOCAL FOOD IN KILLARNEY AVAILABLE
THURSDAY 6TH, THURSDAY 13TH, THURSDAY 20TH & THURSDAY 27TH NOVEMBER

Our 2025 'Dine in Aghadoe' Menu includes dishes from our new Winter Heights Lounge featuring a variety of delicious choices using local produce. So this November, cosy up with friends, sip a crisp glass of wine and drink in the views.

Three courses for €40 per person*

Call +353 64 6631766 or scan the code to see our menus

**Selected dates only. Prebooking essential. Terms and condition apply*



this is aghadoe



Noel Enright
Executive Head Chef

Festive recipes

We have carefully curated a pair of festive recipes to help you recreate a touch of the magic experienced at The Killarney Park during the Festive season.

Designed to be effortless to prepare at home, they offer a wonderful opportunity to slow down, savour the moment, and enjoy time together both in preparation and enjoyment!



Dinesh Mauree
Executive Pastry Chef

Sausage Meat Stuffing (Serves 6)

Ingredients

- ❑ 1x onion finely diced
- ❑ 25g butter
- ❑ 1tsp mixed dried herbs
- ❑ 400g sausage meat
- ❑ 120g breadcrumbs
- ❑ Handful of dried cranberries

Method

Step 1: In a pan, sweat off the onions in the butter and allow to cool.

Step 2: In a large bowl mix the remaining ingredients by hand and then add your onion mix.

Step 3: Shape mix into golf ball sized portions and set aside in the fridge until ready to cook.

Our Tip

After shaping the sausage meat mix, roll the balls in the breadcrumbs for extra crispiness when cooked!

When ready to cook, place in the oven at 180°C for 15 to 20 minutes.

Make sure to turn the sausage meat occasionally for an even cook.

Traditional Mince Pies

(Makes 12 Portions)

The Pastry

- ❑ 200g plain flour
- ❑ 40g golden caster sugar
- ❑ 125g diced butter
- ❑ 2 large eggs
- ❑ 75g ground almonds
- ❑ zest of one orange

Step 1: Beat the butter and sugar until creamed together.

Step 2: Whisk the eggs together and gradually incorporate into the butter and sugar mix along with flour and almond.

Step 3: Bring the mix together, wrap in cling film and allow to rest in a cool area for 30 minutes.

- ❑ 225g raisins
- ❑ 225g currants
- ❑ 225g sultanas
- ❑ 225g suet
- ❑ 125g mixed peel
- ❑ 1 cooking apple
- ❑ 1 orange zest & juice
- ❑ 1 tsp mixed spice
- ❑ 100ml brandy

The Filling

Step 1: Peel & grate the apple on the coarse side of a box grater.

Step 2: Mix all ingredients together, allowing them to infuse for several hours overnight.

Step 3: Roll out the pastry and cut disks sized to line a 12 hole fairy cake tray.

Step 4: Cut smaller disks for caps.

Step 5: Place filling in pastry casings and place the cap on top.

Step 6: Egg wash the tops before baking at 200°C for 15 minutes.

Step 7: Allow to cool on a wire tray.



THE
PEREGRINE

We are thrilled to announce that, following exceptional demand, an additional Festive Afternoon Tea sitting has now been released on the

14th of December

Immerse yourself in the refined ambience of The Peregrine, enhanced with live festive entertainment.

Delight in a sumptuous array of seasonal pastries, delicate cakes, warm scones, and beautifully prepared savouries – honouring the timeless elegance of Afternoon Tea with a luxurious festive twist.

To learn more or to reserve your sitting visit killarneyparkhotel.ie or call us (064) 663 5555

THE **KILLARNEY** PARK

THE
PEREGRINE

Inspired by the mystical beauty and shifting moods of Killarney National Park through the seasons.

5 COURSE - SET MENU

85 EURO

**WEDNESDAY TO
SUNDAY 6PM - 9PM**

KILLARNEYPARKHOTEL.IE





Trevor O'Keffe

Head Chef

Gleneagle Killarney



GLENEAGLE

PROFILE: Trevor O'Keffe, Head Chef at Gleneagle Killarney, is celebrated for his passion for local Kerry produce and creative Irish cuisine. In 2025, he was honoured with the Munster Head Chef of the Year award at the Irish Hotel Federation Awards, recognising his leadership, innovation, and commitment to exceptional dining experiences in Killarney.

What is your favourite dish to prepare for Christmas dinner, and why does it hold special meaning for you?

My favourite dish to prepare has to be roast turkey with all the trimmings. There's something timeless about the smell of a bird roasting away, surrounded by stuffing and buttery vegetables. It brings me straight back to my childhood, that sense of excitement and family coming together around the table.

What local supplies and ingredients do you use in your holiday menu?

We're spoiled for choice here in Kerry. I source our vegetables from O'Shea's fruit & vegetables. Our meats come from a long-standing partnership with a local butcher Tim Jones & Tim Hickey, and our seafood comes from local supplier Paudie Spillane & Michael Daly from Caherciveen. Supporting local is part of our DNA at The Gleneagle.

What's the most popular Christmas dish at your restaurant in Killarney?

Without question, it's the traditional roast turkey and honey-glazed ham duo. Guests love the comfort of it, especially when paired with our cranberry and port jus. It's a dish that never fails to bring smiles and second helpings!

Do you have a signature dessert for the festive season? If so, what makes it unique?

Yes, our signature dessert is a spiced Christmas sponge pudding. It's a twist on the classic, lighter, but full of familiar flavours. We make it with homemade brandy crème anglaise, it's indulgent but not heavy, perfect after a big meal.

How do you create a warm and welcoming atmosphere in your restaurant for Christmas diners?

For me, it starts with genuine hospitality. The décor, the lights, the music, all of that sets the mood, but it's the warmth of our team that makes guests feel at home. We keep the atmosphere relaxed, with the scent of mulled wine in the air and traditional carols playing softly in the background.

What is the one ingredient you can't live without during the holiday season?

Butter, and lots of it! From roasting vegetables to basting meats and finishing sauces, good Irish butter brings everything together. It's the heart of Christmas cooking.

What's the one Christmas dish you secretly wish would disappear forever from the holiday menu?

Brussels sprouts boiled to death! They've given a bad name to a perfectly good vegetable. Cooked right, roasted with a bit of bacon and chestnut, they can be delicious, but soggy sprouts are a crime against Christmas.

What's your go-to drink pairing for a classic Irish Christmas dinner?

A rich, full-bodied red wine like a Rioja or Bordeaux pairs beautifully with turkey and ham. For something more local, I love serving a pint of Blue Rose Irish Pale Ale with the meal, it complements the flavours nicely without overpowering them.

If Christmas dinner had to be prepared in 10 minutes or less, what's your go-to "emergency festive feast"?

I'd whip up a turkey and cranberry toastie using leftover roast meat, a bit of stuffing, and a good sourdough bread, toasted in plenty of butter, of course. Pair it with a mug of hot soup or mulled wine and you've got Christmas comfort in minutes.

What advice would you give home cooks in Killarney to make their Christmas dinner extra special this year?

Keep it simple and focus on quality ingredients. Don't overcomplicate things, great produce speaks for itself. Prep as much as you can the day before, and most importantly, enjoy the process.



CHRISTMAS AT FIADH, GLENEAGLE

There's something special about Christmas in Killarney. The lights, the laughter, the food that brings everyone together. At Gleneagle's Fiadh Restaurant, it all comes to life around the table.

Here, the focus is simple: great ingredients, local flavour and food made with care. Head Chef Trevor O'Keffe, recently named Munster Chef of the Year at the Irish Hotel Awards, leads a team that cooks with passion. Every plate tells its own story of Kerry, from the freshness of Atlantic seafood to the comfort of slow-cooked meats and winter vegetables.

Fiadh's festive menu blends the best of tradition with a few unexpected twists. Think warming starters, generous mains and desserts that feel like Christmas should. Fiadh feels especially inviting at this time of year. The lights are low, the greenery glows and there's an easy warmth that makes everyone feel at home.

Every Sunday from December 7 right up to December 21, families can experience the magic of the Fiadh Santa Experience. Meet Santa himself in his cosy grotto before enjoying a two or three-course festive lunch. There's a gift for every child and a sense of wonder that fills the room. Two courses are thirty euro per adult, three courses thirty-five euro, and the kids' buffet lunch is eighteen euro, including San-



ta's visit and gift. Gather the people you love and make this Christmas one to remember at Fiadh, Gleneagle.

To book your festive dining experience, visit gleneaglekillarney.ie or call 064 663600.



Santa Experience

BRING THE FAMILY FOR A FESTIVE SUNDAY LUNCH AND MEET SANTA!

Join us at Fiadh Restaurant for a magical Festive Lunch from Sunday, 7th December. Start with a cosy Meet and Greet with Santa before lunch - arrive 30 minutes early so little ones have plenty of time with him. Then, relax and enjoy a festive family feast.

SEATING TIMES: 13:00 | 13:30 | 14:00

Gift for each child!
Book early. Limited availability!

SCAN FOR SAMPLE MENU




2 Course Lunch
€30
PER ADULT

3 Course Lunch
€35
PER ADULT

Kids Buffet Lunch
€18
PLUS SANTA MEET & GREET!

BOOKING ESSENTIAL!

GLENEAGLE

To book visit gleneaglekillarney.ie | Tel: 064 6636000 | **Fiadh**, Gleneagle, Muckcross Road, Killarney.



FROM PLATE TO PERFORMANCE

Heading to a gig at Gleneagle Arena?
Start your night at Fiadh.



Enjoy pre show dining at Fiadh - Wildly Delicious!
Join us for an unforgettable dining experience, celebrating local ingredients and crafting dishes that showcase our culinary heritage. **Your table awaits!**

Book online at gleneaglekillarney.ie or call 064 6636000
Gleneagle Hotel, Muckcross Road, Killarney, Co. Kerry.

Christmas in Killarney

3 COURSE
MENU
€39.95

DINE IN KILLARNEY

RESTAURANT NIGHT

THURSDAY 20TH
& 27TH NOVEMBER 2025

SEE CHRISTMASINKILLARNEY.COM FOR A
FULL LIST OF PARTICIPATING RESTAURANTS

PLEASE CONTACT YOUR RESTAURANT DIRECTLY
IN ADVANCE AND MAKE SURE TO QUOTE "DINE IN KILLARNEY"

TO AVAIL OF THIS SPECIAL CHRISTMAS OFFER.

(RESTAURANT VOUCHERS ARE NOT VALID
DURING THIS PROMOTION)



Subject to availability



KILLARNEY
Experience more



Fáilte
Ireland



THE LANE

The Ross

Small Plates

The Ross Seafood Chowder (c) ♦ Homemade Guinness & Treacle Brown Bread	€13
The Lane Dirty Salad (c) ♦ Choose from Falafel or Crumbed Chicken, Baby Gem Leaves, Free Range Eggs, Sundried Tomatoes, Caesar Dressing, Amba Mayo & Parmesan Shavings	€13
House Nachos (g)(v) ♦ Tomato Salsa, Scallions, Black Olives, Jalapeño Peppers, Melted Cheese & Sour Cream	€13
Dingle Goats Cheese & Roasted Red Pepper Bruschetta (c)(v) ♦ Mixed Seeds, Mary's Leaves & Beetroot Dressing	€14
The Ross Small Spicy Chicken Wings (c) ♦ With Ranch Dip	€14

Share Plates, Sides & Dips

Seafood Plate Cromane Mussels in Tequila Butter, Deep-fried Cajun Calamari & Garlic Prawns	€20
Mexican Nibbles (c) House Nachos with Chilli Con Carne, Black Bean & Cheese Quesadillas & Prawn Tacos	€24
On The Wild Side - Local Charcuterie & Cheese (n) Chorizo, Saucisson, Copa, Selection of Irish Cheeses of the Moment with Chutney & Homemade Crackers	€18
The Ross Spicy Gochujang Chicken Wings (c) Ranch Dip	€18
Veggie Snack Board (v)(g)(n) Halloumi Crispy Sticks with Peanut, Chilli Oil & Honey Dip, Mini Nachos, Cauliflower Nuggets & Sticky Sesame Sauce	€15
Spicy Fries (v) Cajun Spices, Sriracha Mayo & House Made Hot Sauce	€9

Sides

Mac & Cheese	€7
Fries	€5
Sweet Potato Fries	€6
Green Seasonal Salad	€4

Dips

Garlic Mayonnaise	€1.50
Sriracha Mayonnaise	€1.50
Amba Mayonnaise	€1.50
Sweet Chilli Sauce	€1.50

Large Plates

Chicken Satay Supreme (c)(n) ♦ Crunchy Peanut and Citrus Sauce, Fried Rice, Vegetable Pickles & Prawn Crackers	€22
The Lane Prawn Green Curry (g) Prawns, Green Seasonal Vegetables, Coconut, Chilli & Coriander Basmati Rice	€23
Kimchi Veggie Fried Rice (v)(g)(n) ♦ House made Kimchi, Basmati Rice, Cauliflower Leaves, Cashew Nuts, Fried Egg & Crispy Chilli Oil	€20
Antoine's Prawn Tacos (g) ♦ Shawarma Marinated Prawns, Salsa, Charred Sweetcorn, Baby Gem, Chipotle Mayo & Fries	€20
10oz Hereford Rib Eye Steak (g) Potatoes Latkes, Seasonal Veg, Caramelised Onion & Green Peppercorn Sauce	€38
The Lane Chicken Curry (v-adapt) ♦ Mild Irish Chicken Curry, Mixed Vegetables & Rice, served with Garlic Naan Bread (Half & Half - €24)	€22
Pappardelle Pasta (v)(c) ♦ Garlic Sourdough, Rose Harissa, Kalamata Olives, Capers, Cherry Tomatoes & Dingle Yoghurt	€20
Cluck Cluck Burger ♦ Buttermilk Irish Chicken Breast in Nacho Crumb, Brie, Tomato Chilli Relish, Sumac Onions, Harissa Mayo, Baby Gem, Brioche Bap, Onion Rings & Fries	€22
Bacon & Cheese Burger ♦ Two 4oz Beef Patties, Coolea Cheese, Bacon, Pickled Cucumber, Smoked Red Onion, Tomato, Mustard Honey Mayo, Leaves, Brioche Bap, Onion Rings & Fries	€22
Fish Of The Day Please ask your server for details	€28

Desserts

Chocolate Brownie (c) ♦ Salted Caramel Sauce, Toffee Popcorn & Salted Caramel Ice Cream	€9
Dessert of the Day ♦ Ask your server for details	€9
Apple and Berry Crumble (c) ♦ Custard & Vanilla Ice Cream	€9
House-Made Beignets Doughnuts Chocolate & Salted Caramel Dipping Sauce	€9 / €13
The Ross S'mores (n) ♦ Home-made Hazelnut & Almond Chocolate, Marshmallow & Oatmeal biscuits	€9
The Lane Profiteroles (n) ♦ Muckross Caramelised Pecan Ice Cream Choux Buns & Warm Chocolate Sauce	€9



Allergens

(c) coeliac adaptable
(g) gluten free
(n) contains traces of nuts
(v) vegetarian
(v-adapt) vegetarian adaptable



Scan this QR Code or visit theross.ie for a full list of Allergens.



Our Midweek Catch Up Offer

Enjoy Two Courses marked with the ♦ symbol and a glass of house wine.

€35

(Available Monday – Thursday excluding Christmas week and bank holidays)



THE VICTORIA KILLARNEY



Christmas SEASON



PRIVATE DINING & OVERNIGHT PACKAGES AVAILABLE
064 663 5430 FOR CHRISTMAS GIFT VOUCHERS

THEVICTORIAKILLARNEY.COM



THE BREHON
HOTEL & SPA

FESTIVE AFTERNOON TEA

DISCOVER OUR ELEVATED AFTERNOON TEA EXPERIENCE ON THE MEZZANINE THIS CHRISTMAS. OUR NEWLY REFURBISHED SPACE FEATURES PLUSH FURNITURE AND INTIMATE BOOTHS, ENJOY FESTIVE-THEMED TREATS WHILE OVERLOOKING OUR MAGNIFICENT 20-FOOT CHRISTMAS TREE - DON'T LEAVE WITHOUT TAKING YOUR PHOTO IN FRONT OF THE TREE!



Marcia's Festive Cocktail at Home



Marcia, supervisor at The Brehon Bar, knows that cocktails aren't for everyone—and who wants to buy a bottle of crème de cacao just to use it once or twice over Christmas? That's why she has created this clever variation of a classic Brandy Alexander using ingredients you'll already have at home during the festive season.

Method

Place ice in a shaker with 1 ounce of brandy, baileys and cream. Shake well to whip the cream. Serve with sprinkled chocolate on top.

Pop into The Brehon Bar or our newly refurbished Basement Bar this Christmas to try our full cocktail menu.





Christmas Food Traditions around the World

As Christmas approaches, the aroma of delectable dishes wafts through homes across the globe, each region boasting unique culinary traditions that have been passed down for generations. Christmas traditions around the world are a celebration of

culture, heritage, and the joy of sharing meals with loved ones. As the festive season approaches, why not challenge yourself to cook something inspired by a different culture.

Feast of the Seven Fishes

The Feast of the Seven Fishes is an Italian American tradition celebrated on Christmas Eve. In the early 1900's, Italian American's emigrated in large numbers and moved to the United States. The feast was created as a way to honour their culture while living in America. Gathering the family on one of the most important days of the year provided comfort and connection to emigrants living far away from home. While seafood is a staple dish in Southern Italy, the 'seven fishes' became an Americanized interpretation of the tradition. It is believed the number seven represents the seven holy sacraments. It often involves multiple seafood dishes enjoyed throughout the night. There is no fixed order or set menu, and sometimes families don't keep track of the exact number of fish.



Mexico Delight

Mexico begin their Christmas celebrations 8 days before everybody else. While we wait until Christmas Eve, Mexicans kick off their festivities on December 16 with the start of Las Posadas. This commemorates the journey of Mary and Joseph from Nazareth to Bethlehem. Buena Noche, or Christmas Eve, is the final day of Las Posadas, and is quite often a bigger event than Christmas Day for many Mexican families. A traditional family dinner is enjoyed late on Christmas Eve, and the leftovers are used for Christmas Day. Tamales are a signature Mexican dish and are hugely popular during the holiday season. Champurrado and Ponche are two popular drinks during the winter season. Champurrado is the chocolate version of atole, which is a hot, thick drink made from corn dough and milk, dating back to Aztec times.



Barbecues on the Beach

In sunny Australia and New Zealand, they celebrate Christmas at the height of summertime, which means the sun is shining and there is no chance of any snow. Barbecues are a common Christmas dinner for the Aussies and Kiwis. Cold Christmas ham is also a favourite down under, with Pavlova as a perfect dessert companion. A few cold beers are sure to be on offer too. Aussies and Kiwi's are quite similar culturally to Ireland and the UK so often our traditions are quite similar. With the mass Irish emigration in recent years, a Christmas down under is definitely a big change for those who have recently moved down under.



Japanese Christmas Chicken!

Forget a turkey on Christmas Day, it's all about the chicken in Japan. Believe it or not, the staple Christmas dish there is fried chicken - and not just any fried chicken, but specifically KFC. This unique tradition began in the 1970s after a hugely successful marketing campaign promoted Kentucky Fried Chicken as the perfect Christmas meal. Today, 3.5 million families enjoy a KFC meal during the holiday season in Japan. Christmas isn't a national holiday in Japan, therefore it isn't widely celebrated however the tradition of festive fried chicken has quickly become a beloved part of the season. In fact, Christmas Eve is KFC's busiest day of the year in Japan.



KILLARNEY
PLAZA HOTEL

FESTIVE CELEBRATIONS

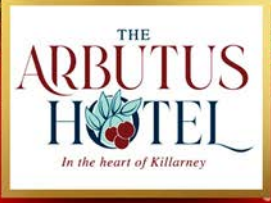
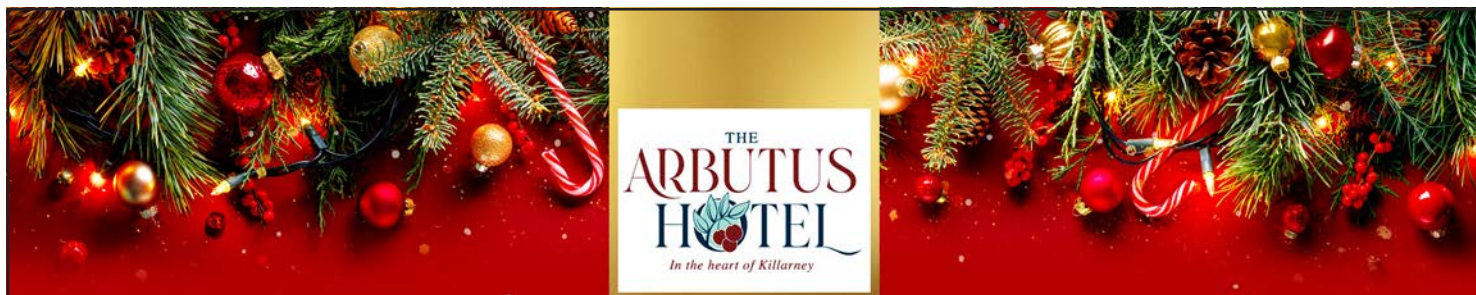
Celebrate this festive season at the Killarney Plaza Hotel & Spa.

From sophisticated private dining to the relaxed, inviting atmospheres of The Tan Yard and Café du Parc, our team will ensure your celebration is filled with festive magic ✨

064 662 1124
enquiries@odrcollection.com




O'DONOGHUE RING
COLLECTION



Christmas Supper Club

In aid of Kerry branch of Irish Cancer Society
Friday December 12th | 7.30pm to 12pm

On arrival enjoy a Christmas Cocktail or Warm Mulled Wine
followed by a 5 course Gourmet Meal

Sing along with **JACK PATRICK HEALY** singing all your Christmas
favourites followed by dancing to the fabulous Blow Ins
— €65 per person —



Reservations: Telephone 0646631037 or email stay@arbutuskillarney.com



HARROW
BRASSERIE RESTAURANT

CHRISTMAS AT HARROW

Christmas parties of all sizes up to 100
3 Course Festive Menu & Full Ala Carte Menu Available

Gift Vouchers Available for loved ones and friends
Order online at www.harrowkillarney.com
or call at 0646630766.

For reservations please book online or email us at
reservations@harrowkillarney.com

PARK HOTEL KENMARE

FESTIVE DINING

Celebrate the season with friends over lunch or dinner in Landline and enjoy a locally sourced menu that embraces seasonality. Toast the festivities with a carefully created cocktail while enjoying entertainment in the Garden Rooms. Bring loved ones together with a delicious Yuletide afternoon tea, with stunning sweet and savoury treats.



GIFT VOUCHERS

The art of a truly thoughtful gift. Give the experience of Park Hotel Kenmare this Christmas. Choose from overnight stays, dining experiences, or monetary value gift vouchers and delight that special person with the gift of making plans.



www.parkkenmare.com | info@parkkenmare.com | 064 664 1200



A TASTE OF CHRISTMAS EVENTS IN KILLARNEY



December 12

PA SHEEHY

Dingle's very own Pa Sheehy will take to the stage at the Gleneagle club this Christmas. He was the lead singer of indie group Walking on Cars. He has since begun a successful solo career with the West Kerry man releasing various singles and EPs over the last few years.



December 20

PICTURE THIS

Chart-topping Irish band Picture This are coming back to Killarney for an unforgettable night on their Home for Christmas tour. The band announced the concert due to phenomenal demand. No stranger to the INEC, Picture This are very familiar with Killarney and always draw a large crowd.



Saturdays at 6pm:

29th Nov, Dec 6th, Dec 13th, Dec 20th

CHRISTMAS IN KILLARNEY MAGIC PARADES



December 18

AN AUDIENCE WITH STEVEN GERRARD

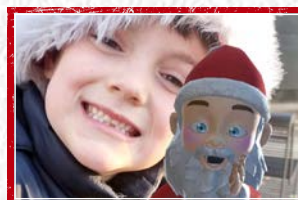
He was the captain who inspired miracles, the leader who defined an era. This December, Steven Gerrard comes to Gleneagle Arena for a one-night-only live event where football fans will step inside the stories that shaped his legendary career. In an intimate interview, Gerrard will relive his unforgettable moments of the game.



December 21

THE TUMBLING PADDIES

A crowd favourite and one of Ireland's most sought-after acts, expect high energy and catchy tunes when the popular folk band play *The Way I Am*, *A Night on the Town* and *Pretty Girl*. Tickets are flying out the door, book your tickets and get your dancing shoes on.



**Thursdays to Sundays
Nov 28 - Dec 23**

SANTA'S GROTTO AT DEENAGH LODGE

Meet Santa and Mrs. Claus at their magical grotto at Deenagh Lodge in Killarney National Park. Advance booking required. Book now at www.christmasinkillarney.com



November 20 & 27

DINE IN KILLARNEY

The popular initiative run by the Chamber of Commerce and Tourism in partnership with local businesses includes a 3-course meal for you and your friends for just €39.95 per person. All participating restaurants are listed on our website and you will need to contact the restaurant directly and quote 'DINE IN KILLARNEY' to avail of this special Christmas offer.



December 20

PHIL COULTER – TRANQUILLITY BY CANDLELIGHT

Phil has achieved the status of legend in the music business. He loves his audiences and has happily jumped straight back into planning another show and a new tour, with fresh collections of memories and melodies. He will play at the Gleneagle Club.



December 22

TAYLOR FEVER

Shake it off and dance like you're 22! The ever-popular Taylor Swift tribute is making a return for Christmas time. Described as a "must-see show" for Swifties, there is a stunning ensemble of performers with excellent lighting effects. It's a show for everyone, young, old and everyone in between.



December 28

THE CORONAS

The Coronas are from Dublin. Their three albums to date are double platinum. They have sold out everywhere from Dublin's 13,000-capacity Q2 Arena to The Olympia Theatre, where they played a record-breaking six-night run, and supported Sir Paul McCartney, The Script, Justin Timberlake and Pink on a full UK tour.



28 Nov - 4 Jan

KILLARNEY ON ICE

Killarney on Ice is back for the festive season. For full details visit www.christmasinkillarney.com

KAYNE'S

— BAR & BRASSERIE —

Lunch | Dinner | Cocktails | Catch ups

*Tasty Food - Friendly Service
Food Served Daily*



*Dine in Killarney
November 20th & 27th*

3 courses plus glass of wine or glass of beer or soft drink - €39.95

Group Bookings Welcome

Onsite Parking | WIFI | Vegan & Children's Menu

Kayne's Bar & Brasserie | Muckross Road | 064 6639300
www.kayneskillarney.com



Dromhall Hotel
KILLARNEY

CELEBRATING 60 YEARS IN BUSINESS

Christmas Party Night

Saturday December 13th

~ mulled wine reception ~

~ 4-course festive dining experience ~

~ Entertainment ~

€60 per person

Festive Lunch & Bubbles

Sip on endless* mimosas or prosecco
while enjoying a delicious lunch buffet.

With Festive DJ spinning the hits to keep the party
atmosphere flowing all afternoon, it's the ultimate way to
celebrate the season with friends in style.

Saturday December 20th

&

Women's Christmas Event -

Saturday January 3rd

2pm - 4pm

€49pp

The Cellar Bar at Cahernane




THE CELLAR
KITCHEN | BAR

Non-Resident Diners Welcome
Open Fridays and Saturdays
during December


CAHERNANE
HOUSE HOTEL KILLARNEY

To make a booking, call +353 64 663 1895
info@cahernane.com

Cahernane House Hotel, Muckross Road,
Killarney, Kerry V93 E78W
www.cahernane.com

A MAGICAL CHRISTMAS

Awaits at Dromhall Hotel and Kayne's Bar & Brasserie

The Dromhall Hotel and Kayne's Bar & Brasserie are ready to deck the halls and dazzle this festive season, with a sleigh full of celebrations, indulgent menus, and sparkling entertainment for every occasion.

Festive Party Night at The Dromhall

Kick off the season in style at the ever-popular Dromhall Christmas Party Night on Saturday, December 13. Guests will be welcomed with a warm festive drinks reception, followed by a sumptuous four-course Christmas feast, and a lively DJ to keep the dance floor merry and bright. Whether it's your work crew or a gathering of friends, it's the perfect way to celebrate the most wonderful time of the year.

Bottomless Festive Lunches – Gather the Gang!

For those who prefer daytime delights, the Dromhall's Festive Bottomless Lunch is fast becoming a Killarney tradition. Enjoy a delicious lunch buffet and unlimited mimosas or prosecco for 90 minutes, while the festive DJ spins your favourite Christmas classics. Laughter, sparkle, and seasonal cheer guaranteed!

Afternoon Indulgence in the Drawing Room

Relax and savour the season with a luxurious Festive Afternoon in the Drawing Room. At just €32 per person (including a mimosa), it's the perfect way to relax, reconnect, and indulge in the elegance

of Dromhall this December. Pre-booking is required – and seats fill up faster than Santa's sleigh on Christmas Eve!

Festive Flavours at Kayne's Bar & Brasserie

Just next door, Kayne's Bar & Brasserie on the Muckross Road is the place to be for pre- or post-Christmas celebrations. Kayne's is also proud to be part of Dine in Killarney on November 20 & 27, offering a delicious supper menu with a glass of wine, beer, or soft drink for just €39.95. The team at Kayne's are also making this offer available every Thursday until December 11.

Groups are warmly welcomed at Kayne's, with personalised menus and tailored festive packages available to suit every celebration – from cosy catchups to corporate gatherings. Book Your Festive Celebration Today Whether it's a grand night out, a sparkling lunch, or a cosy dinner with friends, Christmas at Dromhall & Kayne's promises all the magic of the season – wrapped up in warm hospitality, delicious dining, and festive fun.

For bookings and enquiries, call 064 663 9300.

Dromhall Hotel & Kayne's Bar & Brasserie – where Christmas memories are made in the heart of Killarney.

Christmas Tiramisu

Tiramisu is an Italian dish that originated in the late 1960s or early 1970s. It is made of ladyfinger pastries dipped in coffee, and layered with a whipped mixture of egg yolks, sugar, mascarpone, and topped with cocoa powder. The name Tiramisu derives from the Italian tirami su meaning 'pick me up' or 'cheer me up'. The dish is believed

to have been created by Alba di Pillo, the wife of an Italian restaurateur Ado Campeol. Different variations of the dish exist. Many replace the coffee with other ingredients like chocolate, amaretto, lemon, strawberry, pineapple or yoghurt. Alcohol is sometimes added to either the coffee or the cheese mixture for extra flavour.

INGREDIENTS:

- 4 shots espresso, or a four-cup cafetiere of strong coffee
- 2 tbsp caster sugar
- 50ml/2fl oz amaretto liqueur, or to taste
- 1 ready-made panettone, cut into 1cm/½in thick slices
- 500g/1lb 2oz mascarpone
- 1 vanilla pod, split, seeds scraped out
- 150g/5oz icing sugar
- 200ml/7fl oz double cream, whipped until soft peaks form when the whisk is removed
- Cocoa power, for dusting
- Dark chocolate, grated, to garnish

COOKING METHOD:

Step 1: Mix the espresso, caster sugar and amaretto, to taste, in a large bowl. Add the panettone slices to the coffee mixture and set aside.

Step 2: Place the mascarpone, vanilla seeds and icing sugar into a separate bowl and mix together. Fold in the whipped double cream.

Step 3: Place pieces of soaked panettone into a large serving dish to line the bottom. Spread half the mascarpone and cream mixture across the soaked panettone slices, then place another layer of panettone slices on top.

Step 4: Spoon more cream over the top and sprinkle with the cocoa powder. Transfer to the fridge to chill for up to 2 hours. To serve, sprinkle with gratings of dark chocolate.





Christmas PARTY NIGHTS

5th/6th/12th/13th December
SOLD OUT

A Bubbly Drinks Reception
Four Course Festive Meal in
The Courtyard Restaurant
Christmas Novelties
Live Entertainment in *Scotts Bar*

€55

PER PERSON

Make this Christmas one to remember:
call 064 663 1060 and book now!

 Scotts Hotel Killarney, Town Centre, Killarney, Co. Kerry, V93 FY7A




RANDLES HOTEL DECEMBER 13TH & 14TH 1PM - 6PM EACH DAY CHRISTMAS GIFT FAIR

Limited number of Exhibitor positions available
contact Marie - mkeary@randleshotels.com

Shoppers will enjoy...

Complimentary entry with mulled wine & mince pies on arrival ~ high quality unique exhibitors ~ bustling festive atmosphere

Randles Hotel | Muckross Road | Killarney | 064 6635333 | www.randleshotel.com