



CHRISTMAS
CATALOGUE
2023

Experience The Most Celebrated Dinner Of
The Year With Ireland's Best Produce

— SINCE 1973 —
KERRIGANS 
AWARD WINNING CRAFT BUTCHERS

| Crafting Festive Feasts
for Half a Century



Christmas Catalogue 2023

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At Kerrigans we are delighted to extend our warmest greetings to you this festive season. As we celebrate the magic of Christmas, we want to express our gratitude for your continued trust in us as your trusted local Craft Butcher.

Our Promise to You

The promise of the best produce from the island of Ireland for an unforgettable meal this year. This Christmas, we and our team have prepared a special selection of premium cuts and delectable meats to elevate your festive gatherings. From our very popular Cooked Hams and rare breed Turkeys, we've got your Christmas menu covered.

As your trusted butcher of choice, we take pride in offering meats that are not only delicious but also locally sourced. We know that a great meal starts with great ingredients, and we guarantee the utmost freshness and quality in every cut we provide. Our products are truly one-of-a-kind, offering a unique tasting experience that can't be found on supermarket shelves.

A Gift of Convenience

To make your festive preparations even more hassle free, we offer personalised butchering and packaging services. Just let us know your preferences, and we'll ensure your order is ready for your Christmas table.

Cooking Tips and Recipe Inspiration

Looking for culinary inspiration? Check out our Christmas recipe ideas and cooking tips within this brochure or feel free to ask our friendly staff for their expert advice. We're here to help you create unforgettable moments around the dinner table.

From Our Family to Yours

As you gather with loved ones and savour the flavours of the season, remember that we consider you part of our community. We cherish the opportunity to serve you and be a part of your Christmas celebrations.

May your Christmas be filled with laughter, love, and the delicious taste of our meats. Here's to a Merry Christmas and a Happy New Year!

Warmest wishes,

Shane & Barry Kerrigan



“We believe now more than ever in the importance of supporting small artisan suppliers.”



Suppliers

Free-range Bronze, White & Oven Ready Turkeys

This year Bertram and Celine have raised all our Turkeys for us and we are incredibly grateful for their hard work since the birds were hatched in June. We sat down with them last February with a plan for this Christmas and it's been a great experience getting the weekly updates.

They are a very hands-on family who are very passionate about raising the Turkeys in the right way that meets their social responsibility while delivering a great tasting juicy Turkey. Select from our range of Turkeys, including Free-range Bronze, Free-range White, or the more economical Indoor Oven Ready option.

Organic Turkeys

If you're looking for an Organic Turkey option, we have sourced ours from John Paul Crowe whose farm is in the heart of the Golden Vale in Co. Tipperary.

The Turkeys are the Bronze variety, slow grown over 6 months and fed only on organic feed (Certified by The Irish Organic Association).

Free-range Geese

This year our Geese is supplied by Tony & Mary Walsh from the outskirts of Kilkenny city in the small townland of Shellumsrath. Hatched in March and cared by Tony and Mary daily, these truly are a labour of love. All their Geese are hand and dry plucked for a truly amazing bird.

Free-range Hams

This is our second year offering a Free-range Ham option. We procure Pork legs from Thomas Salter who has his farm in Moanmore, Fenagh, Co. Carlow. We then cure these Pork legs over a period of seven days for a great tasting low salt Free-range Ham (Limited availability).

Pale Hams

This year our Hams are being supplied to us by the Staunton family from Timoleaige in rural West Cork - The Food Capital Of Ireland!!! With 70 years in business this passionate family of Pork and Ham producers knew exactly the type of Hams we required for our customers. Low in salt with a nice covering of fat for flavour and dressing purposes. We hope you enjoy.

Smoked Hams

Our Smoked Hams are supplied to us by TJ Crowe from Dundrum, Co. Tipperary. Smoked over natural wood chips for 48 hours and prepared by our Craft Butchers to your specification.

Prime Irish Beef

With 50 years experience in the Butchery business, we have built a network of small artisan Beef suppliers who share the same ethos as Kerriagns, which is to provide our customers with the best of Irish Beef. Suppliers include Joe Hayes, Co. Mayo and David Salter, Co. Carlow.

Prime Irish Lamb

Sourced from Irish Country Meats in Camolin, Co. Wexford who are BRC food certified, a member of Bord Bia, and Origin Green Ireland, our Lambs are matured for 10 days before we break them down into the cuts you know and love. So if a leg of Lamb or rack of Lamb is on your menu over the Christmas period, rest assured you are having some of the best lamb in the country.





Bronze Turkey Collection

The most asked question about our Turkeys is what is the difference between the White & Bronze Turkey? The easiest way to explain this is looking at it as two different breeds which have their own characteristics. The Free-range Bronze Turkey develops more marbling while growing which means the birds cook more quickly producing a bird full of juice and tender meat. The Bronze Turkey would also have more depth of flavour than the White Turkey. The Free-range White Turkey is a Turkey with less fat content and very tender meat.

Free-range Full Bronze Turkeys

Small: Min weight 4.5kg (Feeds 10)	€75
Medium: Min weight 6kg (Feeds 14)	€89
Large: Min weight 7kg (Feeds 16)	€100
X-Large: 10kg (Feeds 20)	€125

Boneless Free-range Turkey Options

Breast Only	
Min weight 2.3kg (Feeds 10)	€60
Half Turkey Breast & Legs	
Min weight 3kg (Feeds 14)	€70

Free-range Bronze Crowns

Small: Min weight 2.8kg (Feeds 6)	€70
Medium: Min weight 3.5kg (Feeds 8)	€80
Large: Min weight 4.5kg (Feeds 10)	€90
X-Large: Min weight 4.5kg (Feeds 12)	€110

Organic Bronze Turkeys

(Full Birds Only)	
Small: Min weight 4.5kg (Feeds 10)	€100
Medium: Min weight 6kg (Feeds 14)	€125
Large: Min weight 7kg (Feeds 16)	€150

These delicious Turkeys are not available on supermarket shelves!

Experience the unique taste with Kerrigans.



White Turkey Collection

Free-range White Turkeys

Free-range White (Full Birds)

Small: Min weight 4.5kg (Feeds 10) **€75**

Medium: Min weight 6kg (Feeds 14) **€89**

Large: Min weight 7kg (Feeds 16) **€100**

Free-range White Crowns

(No Legs - Breast and wings on the bone)

Small: Min weight 2.8kg (Feeds 6) **€70**

Medium: Min weight 3.5kg (Feeds 8) **€80**

Large: Min weight 4.5kg (Feeds 10) **€90**

Free-range Boneless Turkey Crowns

100% Breast Meat only €20 per kg

1kg Single Breast Joint serves 4 **€20**

1.5kg Single Breast Joint serves 6 **€30**

2kg Double Breast Joint serves 8 **€40**

2.5kg Double Breast Joint serves 10 **€50**

3kg Double Breast Joint serves 12 **€60**

3.5kg Double Breast Joint serves 14 **€70**

4kg Double Breast Joint serves 16 **€80**





Oven Ready Turkeys

Whole White Turkeys (Full Bird)

Small: Min weight 4.5kg (Feeds 10) **€60**

Medium: Min weight 6kg (Feeds 14) **€70**

Large: Min weight 7kg (Feeds 16) **€80**

X-Large: Min weight 11kg (Feeds 24) **€100**

Oven Ready White Turkey Crowns

(No Legs - Breast and wings)

Small: Min weight 2.8kg (Feeds 6) **€55**

Medium: Min weight 3.5kg (Feeds 8) **€65**

Large: Min weight 4.5kg (Feeds 10) **€75**

X-Large: Min weight 6.5kg (Feeds 14) **€90**

Oven Ready Boneless Turkey Crowns

100% Breast Meat only €16 per kg

1kg Single Breast Joint serves 4 **€16**

1.5kg Single Breast Joint serves 6 **€24**

2kg Double Breast Joint serves 8 **€32**

2.5kg Double Breast Joint serves 10 **€40**

3kg Double Breast Joint serves 12 **€48**

3.5kg Double Breast Joint serves 14 **€56**

4kg Double Breast Joint serves 16 **€64**

Free-range Geese & Duck

Free-range Goose

4kg **€100**

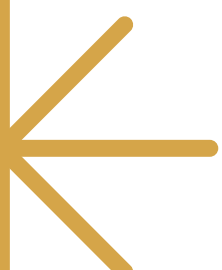
4.5kg **€112.50**

5kg **€125**

Umami Olive Fed Duck

Sold frozen and exclusive to Kerrigans. **€25**

Umami Olive Fed Duck take on a prestige and a level of flavour normally associated with Wagyu. Softer, juicer and delectable fat sets a level that was previously unattainable until the arrival of Umami.



Hams

The jewel in the crown of any successful Christmas dinner, the traditional Ham, is one of the most sought after (and fought over) foods. At Kerrigans, we have many options to help you create a memorable Christmas dinner, including Traditional Pale Ham, Smoked and Free-range options.



Centre Fillet Of Ham

Min 3.6kg (20 Portions)

€39





Free-range Centre Fillet of Ham

Min 3.6kg (20 Portions)

Raised outdoors on Salters family farm in Co. Carlow, this joint of ham has exceptional flavour.

€49

Pale Ham on The Bone

€6.50 per Kg

Smoked Ham on The Bone

€7.50 per Kg

Smoked Centre Fillet Of Ham

€49 Min 3.6kg (Serves 20 Portions)

Smoked Ham Fillet

Small: €22 1.8kg (Serves 6 Portions)

Smoked Ham Fillet

Medium: €28 2.3kg (Serves 8 Portions)

Smoked Ham Fillet

Large: €33 3kg (Serves 10 Portions)

Pale Ham Fillet Small

Small: €20 1.8kg (Serves 6 Portions)

Pale Ham Fillet Medium

Medium: €25 2.3kg (Serves 8 Portions)

Pale Ham Fillet Large

Large: €30 3kg (Serves 10 Portions)



We Cook, You Relax

Take the hassle out of Christmas cooking. Avail of our easy carve boneless cooked Turkey and Ham options below.

Half Cooked Ham

Slowly steamed boneless cooked Ham, served with a honey, mustard and clove glaze. Simply reheat and enjoy!

(Serves 10 Portions)

€49

Whole Cooked Ham

Slowly steamed boneless cooked Ham, served with a honey, mustard and clove glaze. Simply reheat and enjoy!

(Serves 20 Portions)

€89

Whole Smoked Cooked Ham

Slowly steamed boneless smoked cooked Ham, served with a honey, mustard and clove glaze. Simply reheat and enjoy!

(Serves 20 Portions)

€99

Half Cooked Turkey Crown

100% boneless breast meat only, fully cooked for your convenience, easy to carve.

(Serves 10 Portions)

€49

Whole Cooked Turkey Crown

100% boneless breast meat only, fully cooked for your convenience, easy to carve.

(Serves 20 Portions)

€89

Half Boneless Cooked Ham & Half Boneless Cooked Turkey Crown

€89

Whole Boneless Cooked Ham & Whole Boneless Cooked Turkey Crown

€170

Note:

All cooked orders must be placed before the 15th December 2023.

All non-cooked orders must be placed before 20th December 2023.

Order early to avoid disappointment.







Spiced Beef

Our Spiced Beef recipe is a family treasure, passed down from my father Brendan, and tweaked over time. The flavour includes Pimento, Clove, Cracked Black Pepper and Allspice.

We use the continental cut which is cured in time-honoured fashion in a delicious brine, then dry cured with our mix of spices until the flavour has developed from edge to edge.

Traditionally served cold, sliced thinly as a starter or part of Antipasto or Charcuterie Platter in the evening.

Sizes

1kg **€16**

1.5kg **€24**

2kg **€30**

3kg **€45**



Side Dishes, Stuffing and Condiments

Sides

€4.50 each or 3 for €12.00

- 6 Potato Croquettes
- 6 Scoops Mash Potato
- Red Cabbage In Apple (350g)
- Sprouts with Pancetta & Irish Ham Pieces (350g)
- Glazed Carrot & Parsnip Wedges (400g)
- Roast Potatoes In Herb Butter (400g)
- Potato Gratin (500g) | Large Gratin (1.5kg) available at **€12.00**
- Steamed Green Cabbage (500g)

Pigs in
Blankets
(500g)
€7

Our Signature Stuffing

- 1kg Sage & Onion Stuffing **€8**

Condiments

- Turkey Gravy **€5**
- Goose Fat **€4**
- Cranberry Sauce **€4**
- Ham Glaze **€4**





Bally Kish
Organic Irish Salmon.
Simply Smoked.
From our Smokehouse
on Howth Pier, Dublin Bay.



Simple Christmas Turkey & Ham Bundles



Small

Feeds a family of 4 for 2 days or a family of 8 for 1 day

- min 2kg Boneless Turkey Breast Joint
- min 2.3kg Pale Ham Fillet

€49 (save €8.00)

Medium

Feeds a family of 6 for 2 days or a family of 12 for 1 day

- min 3kg Boneless Turkey Breast Joint
- min 3.6kg Whole Centre Cut Of Ham

€75 (save €12.00)

Large

Feeds a gathering of 8 for 2 days or 16 for 1 day

- min 4kg Boneless Turkey Breast Joint
- min 5kg Boneless Ham Joint

€99 (save €15.00)



Planning a New Year's Party?

We have some great options like:

- Traditional Cocktail Sausages
- Chicken Goujons
- Chicken Sizzlers
- Fillet Of Beef Kebabs
- Prawn Kebabs
- Beef Sliders
- Chicken Wings
- Baby Back Ribs

Discover more at our online shop or in-store.

New Year Celebration

Choose From:

- Whole Legs Of Lamb
- Racks Of Lamb
- Prime Rib Of Beef On The Bone
- Boneless Striploin Of Beef
- Whole Fillets Of Beef
- Goose
- Free-range Duck
- Free-range Bronze Turkey
- Free-range White Turkey





Turkey Tips

What size do I need?

This is the most asked question for Christmas. We have listed our products and the serving size you would need. Serving refers to one meal. For festive period, 25th & 26th double the portion size.

Sample: (6 people for Boneless Turkey Crown for 2 days) $6 \times 200g \times 2 = \text{min } 2.4kg \text{ Joint}$

*Per serving

- Boneless Turkey Crown 200g
- Turkey Crown On The Bone 350g
- Whole Turkey 450g
- Whole Goose Feeds 6
- Boneless Ham Fillets 25g
- Whole Ham On The Bone 350g
- Boneless Striploin Of Beef 220g
- Rib Of Beef On The Bone 300g



How do I carve a Turkey?

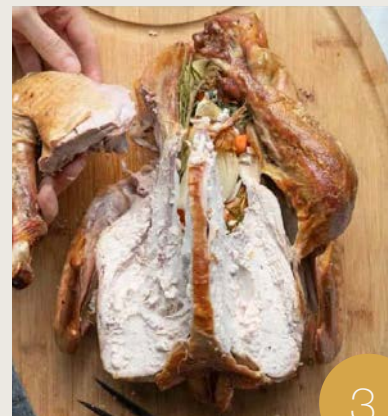


1. Use a sharp knife to cut the skin that attaches the leg to the breast. Slice through the meat, keeping the knife as close to the body as possible, until you reach the joint.



2. Take the leg and pull it gently away from the body. Slice through the joint to the cutting board, to detach the leg from the bird.

Cut between the drumstick and thigh, through the joint, to separate. Place on a board and carve from around the bone.



3. To remove the breast meat, slice vertically between the breastbone and the meat, then around the bottom of each breast.

Put on a cutting board and carve into thin slices.



Kerrigan's Traditional Spiced Beef



“My Spiced Beef recipe has been passed down from my father Brendan. Every butchers recipe is a close kept secret, and each butcher has his or her own little twist on this festive meat. I have adapted the Kerrigan’s recipe to suit my style of cooking. I use the eye from the topside and cure the beef for the first three weeks of November, then dry cure for another week, while rolling the beef in fresh spices daily. It is then ready to pack for sale in the shop.

I hope you get to try and enjoy this unique product”

Barry Kerrigan

Method

- Place beef in a pot and add cold water to cover.
- Add bay leaves, peppercorns, whole onion, diced carrot, turnip and parsnip.
- Bring to the boil, and allow to simmer gently for approx 35 minutes per lb.
- Add Guinness and continue to simmer for the last 30 minutes of cooking.
- Remove the pot from heat and allow the meat the cool down in the liquid.
- Remove the meat and drain.
- Slice the meat as thinly as possible.
- Equally delicious served hot or cold. Perfect for that St. Stephen’s Day sandwich!



Honey Glazed Ham with Fresh Parsley Sauce



Ingredients

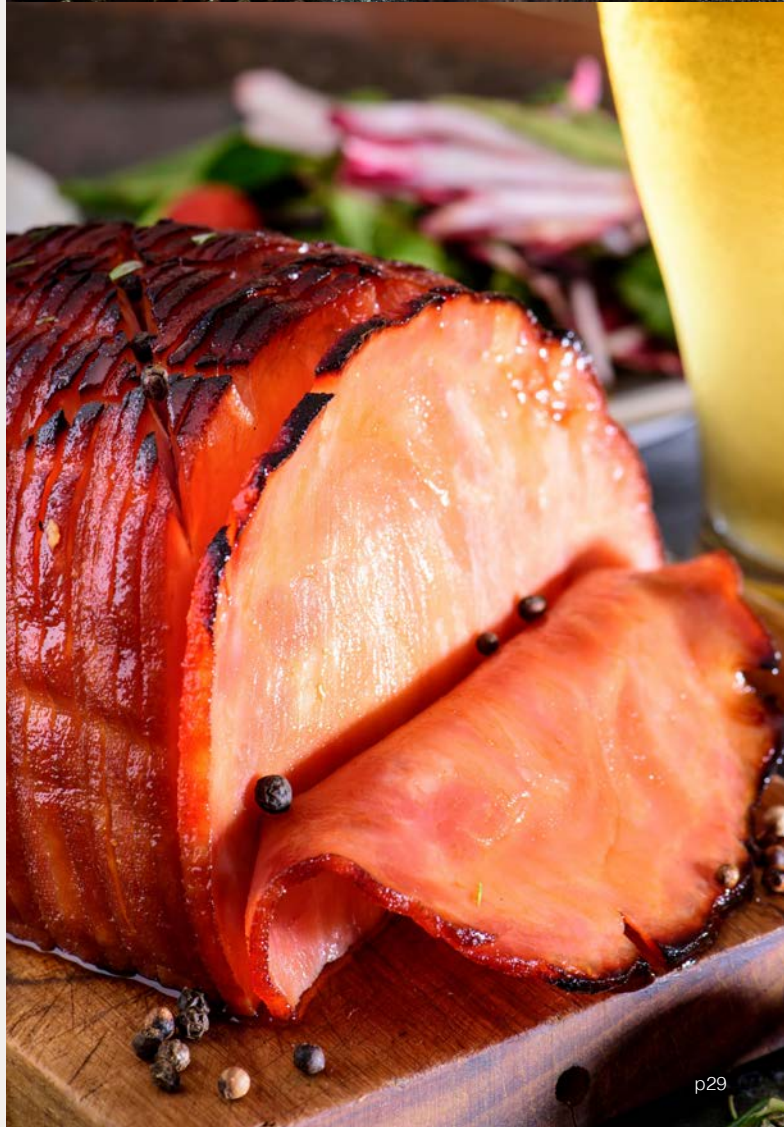
- 1 x 2.5kg ham (pre boiled)
- 20 cloves
- 30ml treacle
- 30ml golden syrup
- 400ml honey
- 150g butter

For the Parsley Sauce:

- 3/4 pint milk
- 25g butter
- 25g flour
- 1 veg stock cube
- 1 bunch flat parsley

Method

- Prepare the ham by scoring the surface with a sharp knife. Stud the ham with the cloves spaced apart evenly.
- Line a baking tray with tinfoil to avoid unnecessary mess.
- For the glaze simply mix all the remaining ingredients together and warm up in a small pot.
- Glaze the ham liberally and bake in a pre-heated oven at 165°C for 1 hour 15 minutes, basting every 10 minutes with the remaining warm glaze.
- For the last 5 minutes of baking, turn on the grill & allow the glaze to colour evenly. Remove from the oven, allow to rest for 5 minutes & serve.
- To make the parsley sauce - simply heat up the milk in the microwave to just before boiling point.
- In a small saucepan melt the butter, add the flour and allow to cook for 1-2 minutes over a low heat.
- Gradually add the hot milk whisking continuously until it reaches a nice sauce consistency.
- Crumble in the stock cube and season with salt & freshly ground pepper to taste.
- Keep the sauce warm and just before serving add the freshly chopped flat parsley.



Get Ahead Christmas Gravy

“If you are like me and love a nice gravy with your turkey, this recipe makes the perfect gravy base, which can be made weeks in advance and then frozen. On Christmas Eve, simply defrost overnight, and once you are finished cooking your turkey on the big day, scoop the fat from the cooking juices, pour the remaining juices into this base and heat for an amazing gravy.”

Barry Kerrigan

Top Tip

Make and freeze and thank me later!

Ingredients

- 2 celery sticks, trimmed and roughly chopped
- 2 carrots, roughly sliced
- 2 onions, peeled and quartered
- 2 dry cured smoked streaky rashers
- 16 chicken wings and 4 chicken carcass
- 5 fresh bay leaves
- 5 fresh sage leaves
- 4 sprigs of fresh rosemary
- 2 star anise
- Olive oil
- Sea salt
- Freshly ground black pepper
- 4 tablespoons plain flour



Method

- Preheat the oven to 200°C/400°F/gas 6.
- Put the veg, herbs and star anise into a sturdy bottomed roasting tray. Scatter the bacon on top.
- Place the chicken wings onto a board and bash the bones up with the end of a rolling pin; this will release more of their flavour.
- Put them in the pan, drizzle with olive oil, sprinkle over a few pinches of salt and pepper then toss everything together and put the tray in the oven to cook for 1 hour, or until the meat is tender and falling off the bone.
- Take the pan out of the oven, and put it on a hob over a low heat and use a potato masher to really grind and mash everything up.
- Keep mashing, moving and scraping all the goodness from the bottom of the pan as you go.
- Gradually mix in the flour to thicken the mixture.
- The longer you let everything fry, the darker your gravy will be.
- When the flour is combined pour in 2 litres of hot water, turn the heat up and bring to the boil for 10 minutes, till thickened, then turn down the heat and simmer for about 25 minutes, stirring occasionally.
- When it's reached the consistency you're looking for, check the seasoning, then push it through a sieve into a large bowl.
- Really push and mash everything through so you get as much flavour as possible.
- Discard anything left behind. Once it has cooled down to room temperature put it into containers or freezer bags and pop it in your freezer. You'll finish it off on Christmas Day.





The Builders Fruity Turkey Curry Recipe

“This dish tastes better if its made a few days in advance, just leave it in the fridge until you’re ready to eat it. Heat the curry in a large saucepan and then add the left over turkey pieces (if the pieces are cut thicker they will not break up too much in the curry).”

Pat “Builder” Walsh

Ingredients

- 2 onions, peeled and cut into quarters
- 1 onion diced really finely
- 6 cloves garlic, peeled and chopped finely
- 4 Tsp curry powder
- 2 Tsp turmeric
- 2 Tsp garam masala
- 1 Tsp cinnamon
- 1 Tsp ground coriander
- ½ Tsp salt
- 1 Tsp black pepper
- 1 Tsp chilli powder
- ½ Tsp ground cardamom
- ½ Tsp ground cloves
- ½ Tsp cumin
- 3 Tbls extra virgin olive oil
- Tin of chopped tomatoes
- 2 Tbls freshly grated ginger root

Extras

- 250ml cream
- 100ml of milk
- Chicken and vegetable stock cubes
- ½ a small red chili minced
- 3 Tbls Runny Honey
- 4 Tbls fruity chutney
- Three carrots sliced
- Red / green / yellow pepper sliced
- One eating apple peeled and sliced finely
- Handful of frozen peas

Method

Add the stock cubes to boiling water (1 litre) in a large saucepan. Add chopped carrots and simmer for 10 minutes. Remove carrots and chicken stock from saucepan. In the large saucepan heat 3 tablespoons of olive oil over medium heat.

Add the finely chopped onion and keep stirring for one minute. Add the sliced onions and the three sliced peppers and fry for 5 minutes until soft. Add the garlic, ginger, chilli, all of the spices, and honey and cook for 5 minutes. Add the sliced apple.

Add the chutney and keep stirring for five minutes. Add the tin of chopped tomatoes and simmer for two minutes stirring constantly. Add in the stock gradually and keep stirring.

Turn the heat down to low and simmer 30 minutes. Add the frozen peas and carrots to the pan. Simmer for an additional 15 minutes. Add the milk and cream stirring at regular intervals.

Cook for 5 minutes until simmering. Before you add the turkey pieces you may need to thicken the curry by adding a tablespoon of cornflour mixed with a little water. Add the leftover turkey pieces.





Our Stores

All cooked orders must be placed before the 15th December 2023. All non-cooked orders must be placed before 20th December 2023. Order early to avoid disappointment.

All New Years Eve & New Years Day Orders - 29th December

Date	Malahide	Donaghmede	Baldoyle	Northern Cross	Stepaside
18/12/2023	9am - 7pm	8am - 7pm	8am - 5pm	Staffed 9am - 6pm	Staffed 9am - 6pm
19/12/2023	9am - 7pm	8am - 7pm	8am - 5.30pm	Staffed 9am - 6pm	Staffed 9am - 6pm
20/12/2023	9am - 7pm	8am - 7pm	8am - 5.30pm	Staffed 9am - 6pm	Staffed 9am - 6pm
21/12/2023	8am - 7pm	8am - 8.30pm	8am - 5.30pm	Staffed 9am - 6pm	Staffed 9am - 6pm
22/12/2023	8am - 8pm	8am - 9pm	6am - 6pm	Staffed 9am - 6pm	Staffed 9am - 6pm
23/12/2023	6am - 8pm	6am - 10pm	6am - 6pm	Staffed 9am - 8pm	Staffed 9am - 8pm
24/12/2023	6am - 4pm	6am - 4pm	6am - 2pm	Staffed 7am - 4pm	Staffed 97am - 4pm
25/12/2023	CLOSED	CLOSED	CLOSED	Prepack Only	Prepack Only
26/12/2023	CLOSED	CLOSED	CLOSED	Prepack Only	Prepack Only
27/12/2023	CLOSED	CLOSED	CLOSED	Staffed 9am - 6pm	Staffed 9am - 6pm
28/12/2023	9am - 7pm	9am - 6pm	CLOSED	Staffed 9am - 6pm	Staffed 9am - 6pm
29/12/2023	9am - 7pm	8am - 7pm	CLOSED	Staffed 9am - 6pm	Staffed 9am - 6pm
30/12/2023	9am - 7pm	8am - 7pm	8am - 8.30pm	Staffed 9am - 6pm	Staffed 9am - 6pm
31/12/2023	9am - 5pm	8am - 5pm	8am - 4pm	Staffed 9am - 5pm	Staffed 9am - 5pm
01/01/2024	CLOSED	CLOSED	CLOSED	Prepack Only	Prepack Only

Order in-store or online at
www.kerrigans.ie

