

— SINCE 1973 —  
**KERRIGANS** **K**  
AWARD WINNING CRAFT BUTCHERS

*Christmas As We Know It*  
*family, friends and great food*

2021 EDITION



**ORDER EARLY  
TO AVOID  
DISAPPOINTMENT**

**g** **Guaranteed Irish**  
All together better

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# CHRISTMAS 2021



## A message from Shane & Barry

It's hard to believe we are talking about Christmas, it's been such a quick year but it's a Christmas and I'm sure like us you are really looking forward to as we can start to see our society opening back up after such a long time of not being able to do what we wanted. Once again we have sourced the most sought after produce our island has to offer. You know you can trust Kerrigans with the most important dinner of the year.

This year we have also curated a selection of Christmas packages to suit all your size gatherings. We would like to take this opportunity to thank you for your custom and support through 2021 and we wish you and your family a very merry Christmas and a happy 2022. If you need anything other than what you see in this brochure we will do our utmost to source it for you.

Kind Regards

*Shane and Barry Kerrigan*



# Suppliers

## Freerange Bronze Turkeys

We have been buying our Freerange Bronze Turkeys from the Mc Evoy family for 15 years and each year they receive rave reviews from our customers. Based in Termonfeckin in Co Louth David and his family are hands on every day since the Turkeys are hatched in June. The turkeys are grown to maturity outside with time to graze and forage on a daily basis, this results in meat that is well marbled and a meat to bone ratio of 60/40 on average. These birds cook more quickly than their white counterparts so please keep in mind and follow our cooking Guideliness.

## Barn Reared And Freerange White Turkeys

Supplied to us by the amazing team of Bertram and Celine Salter from Fenagh in Co Carlow, who also supply us our Freerange Chickens all year round. Carlow Farm Foods owns and manages the entire supply chain process from hand rearing & processing to packaging and delivery which is a very unique proposition in Ireland. The Freerange white Turkeys are slow grown over 6 months and are bursting with flavour and moisture. The process of Barn rearing allows us to offer our customers a great tasting Turkey while offering exceptional value too.

## Organic Turkeys

If your looking for an Orgainic Turkey option we have sourced ours from John Paul Crowe whose farm is in the heart of the Golden Vale in Co Tipperary. They are the Bronze variety and slow grown over 6 months and fed only on organic feed and certified by The Irish Organic Association (IOA).

## Freerange Hams ( New for 2021)

This is our 1st year offering a Freerange ham option. We have bought pork legs from Thomas Salter who has his farm in Moanmore, Fenagh, Co. Carlow. We then cure these pork legs over a period of 7 days for a great tasting low salt Freerange Ham (Limited Availability).



## Pale Hams

Supplied by Jim Hanley of Rosderra Meats who are the leading pork processing company in Ireland. They are Bord Bia and BRC Food certified .

## 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.



## Irish Wagyu Beef

In our opinion the best tasting beef in Ireland is supplied to us by the West Cork Wagyu group of farmers who work together to produce the tastiest, healthiest beef possible by our climate. Aged in store to perfection before cut for you to enjoy.

## Prime Irish Beef

With nearly 50 years experience in the Butchery business we have built a network of small artisan beef suppliers who share the same ethos of Kerriagns to provide our customers with the best of Irish beef. Suppliers include Joe Hayes, Co Mayo, James Troy Co Westmeath, Pat Doyle Clane Co Kildare.

## Organic Beef

We are in the very fortunate position to be the exclusive stockist of Lambay Island Beef. Just 3 miles off the east coast of Ireland these lucky animals have their own private island to feed from. Unfortunatley Alex and his family have decided that beef farming is no longer sustainable for them and Christmas 2021 will be the last time we can offer Lambay Beef for our customers.

## 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 a min of day 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.





# TURKEY PRICES

## Freerange Bronze Turkeys

**Freerange Bronze ( Full Bird )**  
 S €59 min 4.5kg,  
 M €69 min 6kg,  
 L €79 min 7.5kg

**Freerange Bronze Crowns**  
 (No Legs - Breast and wings on the bone)  
 S €55 (2.8kg ),  
 M €65 (3.5kg),  
 L €75 (4.5kg)

**Boneless Freerange Turkey Breast Joint**  
 (min 2.3kg - serves 10)  
 €55

**Boneless Freerange Turkey**  
 (Breast & Legs Rolled Separatly - serves 14)  
 €60

## Barn Reared Boneless Turkey Crowns

100% Breast Meat only  
 €15 kg

Single Breast joint serves 4  
 €15 (1kg)

Small Boneless Crown serves 8  
 €30 (2kg)

Medium Boneless Crown serves 12  
 €45 (3kg)

Large Boneless Crown serves 16  
 €60 (4kg)

Extra Large Boneless Crown serves 20  
 €75 (5kg)

## Freerange White Turkeys

**Freerange White (Full Birds)**  
 S €59 min 4.5kg,  
 M €69 min 6kg,  
 L €79 min 7.5kg

**Freerange White Crowns**  
 (No Legs - Breast and wings on the bone)  
 S €55 (2.8kg),  
 M €65 (3.5kg),  
 L €75 (4.5kg)

## Organic Bronze Turkeys

**(Full Birds Only)**  
 S €90 min 4.5kg,  
 M €120 min 6kg,  
 L €150 min 7.5kg

## Freerange Boneless Turkey Crowns

100% Breast Meat only  
 €20 kg

Single Breast joint serves 4  
 €20 (1kg)

Small Boneless Crown serves 8  
 €40 (2kg)

Medium Boneless Crown serves 12  
 €60 (3kg)

Large Boneless Crown serves 16  
 €80 (4kg)

## Barn Reared Turkeys

**Barn Reared White Turkeys (Full Bird)**  
 S €45 min 4.5kg,  
 M €55 min 6kg,  
 L €65 min 7.5kg

**Barn Reared White Turkey Crowns**  
 (No Legs - Breast and wings)  
 S €40 (2.8kg ),  
 M €50 (3.5kg),  
 L €60 (4.5kg)

## Freerange Geese & Duck

Thornhill Freerange Goose €90  
 Thornhill Freerange Duck €25

## Cooked Turkey Crowns

(2 sizes available)  
 100% Breast Meat only full cooked for your convenience

min weight 2kg portion serves 10  
 €39

min weight 4kg portion serves 20  
 €79



### 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 x 200g x 2 = min 2.4kg 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 a 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. Cut through the joint to the 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 board and carve into thin slices.





# Ham and Spiced Beef



  
**WHOLE CENTRE  
FILLET OF HAM**  
**MIN WEIGHT  
3.6KG €30**  
**16 SERVINGS**



## **Pale Hams On The Bone €4.99kg**

Average size 8.5kg  
Average €42

## **Pale Ham Fillets**

Small min weight 1.8kg €16 (serves 6)  
Medium min weight 2.3kg €20 (serves 10)  
Large min weight 2.8kg €25 (serves 14)  
Whole Centre Fillet of Ham min weight 3.6kg €30

## **Smoked Hams On The Bone €5.99kg**

Average size 8.5kg  
Average €50

## **Smoked Ham Fillets**

Small min weight 1.8kg €20 (serves 6)  
Medium min weight 2.3kg €25 (serves 10)  
Large min weight 2.8kg €30 (serves 14)

## **Whole Centre Fillet of Ham min weight 3.6kg €38**

## **Ready To Bake Honey Cloved Hams €45**

(Serves 10) 3kg

Dry cured butterflied ham in a brine of cloves , honey , sugar and treacle. Simply bake in the oven for 2 hours 20 mins at 140°C for a stress free delicious ham.

## **Fully Cooked Ham**

Becoming more and more popular every year. Slowly steamed ham served with our in house ham glaze so all you need to do is baste and bring back to temperature on the big day.

**Whole min weight 4kg ( serves 20 ) €70**

**Half Ham min weight 2kg ( serves 10 ) €39**

Please note :  
**must be ordered before December 10th**





# Spiced Beef

*Our Spiced Beef recipe is a family treasure. Passed down from my father Brendan and tweaked a little over time, i think (pimento, clove & cracked black pepper and all spice flavour).*

We use the Continental Cut of 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 platter in the evening.

## Sizes

- 1kg €15
- 1.5kg €22.50
- 2kg €30
- 3kg €45



# Side Dishes / Stuffings / Condiments



## Sides

- 6 Potato Croquette €4
- 6 Scoops Mash Potato €4
- Red Cabbage In Apple (350g) €4
- Sprouts with Pancetta & Irish Ham Pieces (350g) €4
- Glazed Carrot & Parsnip Wedges (400g) €4
- Roast Potatoes In Herb Butter (400g) €4
- Potato Gratin (500g) €4
- Steamed Green Cabbage (500g) €4
- Pigs In Blankets (500g) €5

## Stuffings

- 500g Sage & Onion Stuffing €4
- 500g Festive Cranberry , Orange & Thyme Stuffing €5

## Condiments

- Turkey Gravy €5
- Goose Fat €3
- Cranberry Sauce €4
- Ham Glaze €3





# Christmas packages

## Festive Pack (will feed 6) €69

Boneless Turkey Crown 2kg  
 Boneless Ham Fillets 2.5kg  
 12 Breakfast Sausages  
 12 Dry Cured Rashers  
 1 Traditional White Pudding  
 1 Traditional Black Pudding  
 1kg Sage & Onion Stuffing  
 Pigs in Blankets (500g)

## Celebration Pack (will feed 12) €120

Boneless Turkey Crown 4kg  
 Boneless Centre Cut Of Ham 4kg  
 24 Breakfast Sausages  
 24 Dry Cured Back Rashers  
 2 Traditional White Pudding  
 2 Traditional Black Pudding  
 2kg Sage & Onion Stuffing  
 Pigs In Blankets (1kg)

## The Deluxe Hamper (will feed 10 people) €249

**Starters**  
 Organic Smoked Salmon 400g  
**Mains**  
 Boneless Freerange Bronze Turkey Breast (2.3kg)  
 Freerange Boneless Ham (4kg)  
**Sides**  
 Braised Red Cabbage  
 Pigs in Blankets (1kg)  
 Sprouts with pancetta  
 Dauphinoise Potato  
 Roast Carrots & Parsnips  
 Roast Potatoes  
**Stuffing**  
 Kerrigans Festive Stuffing  
**Sauces**  
 Cranberry Sauce  
 Turkey Gravy  
**Dessert**  
 Traditional Christmas Pudding  
**Cheese**  
 Cheese Board



  
**THE DELUXE HAMPER**  
**€249**  
**10 PEOPLE**



### Fully Cooked Turkey & Ham

Whole Cooked Boneless Turkey Crown €79  
 Whole Cooked Boneless Ham €79  
 Whole Cooked Boneless Turkey Crown &  
 Whole Cooked Boneless Ham €150 (feed 20)

### Half cooked

Half Cooked Boneless Turkey Crown €39  
 Half Cooked Boneless Ham €39  
 Half Cooked Boneless Turkey Crown &  
 Half Cooked Boneless Ham €75 ( feed 10)







# New Year CELEBRATION CHOOSE FROM

PLEASE ORDER BEFORE 20TH DECEMBER

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



# Ring in 2022

IN STYLE WITH OUR  
FINGER FOOD  
FAVOURITES

Buy All  
For €56

- 24 Cocktail Sausages €4
- 4 Wild Garlic Tiger Prawns €10
- 1kg Chicken Goujons €10
- 1kg Southern Fried  
Chicken Goujons €10
- 6 Ginger Chilli Lemon  
Chicken Sizzlers €6
- 4 Fillet Of Beef Kebabs  
(Piri Piri) €10
- 6 Handmade Sausage Rolls €5
- 1kg Texan Style Chicken Wings €8







# 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 and of course I've adapted the Kerrigan recipe to suit my style of cooking. I use the eye from the Topside and cure the Beef in my recipe for the 1st 3 weeks of November, then dry cured 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"*

*Benny Kerrigan*

## My tips for cooking the spiced beef

Place beef in pot and add cold water to cover. Add bay leaves, peppercorns, whole onion and 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 pot from heat and allow the meat to cool down in the liquid. Remove meat and drain. Slice the meat as thinly as possible. Equally delicious served hot or cold.



# Honey Glazed Ham with Fresh Parsley Sauce



## 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.

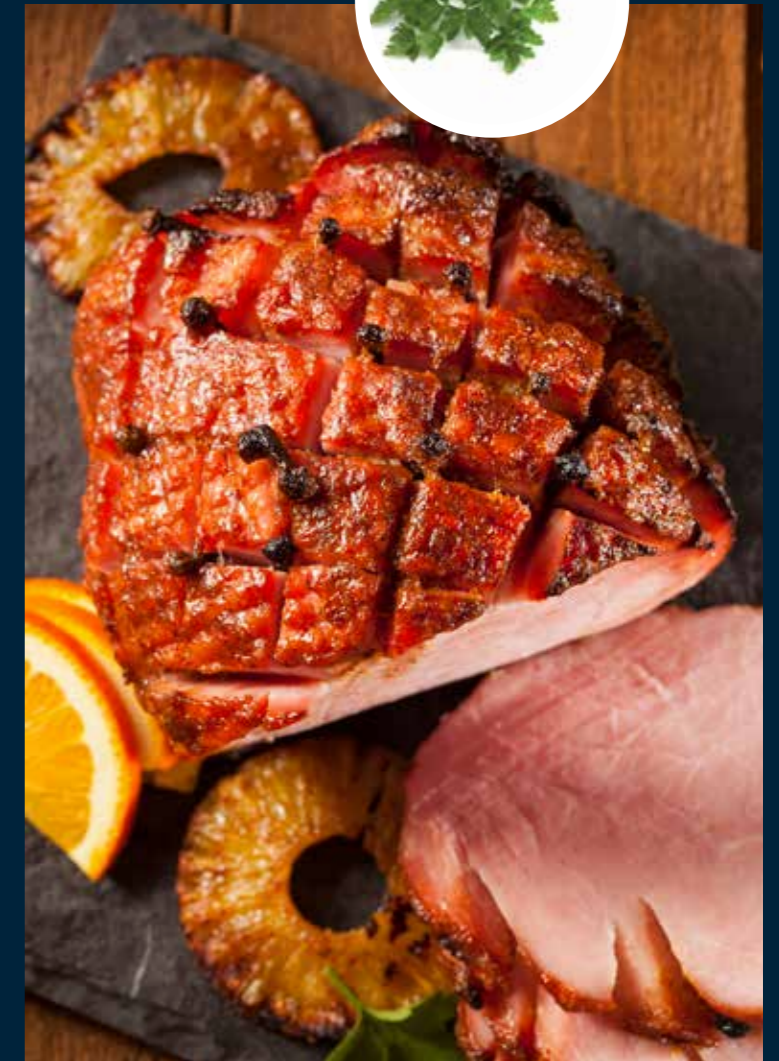
To make the parsley sauce - simply heat up the milk in the microwave to just before boiling point. In a small saucepan melt the butter, add the flour and allow to cook for 1-2 minutes over a low heat. Gradually add the hot milk whisking continuously until it reaches a nice sauce consistency. Crumble 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.

## 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





# Get Ahead Christmas Gravy



*"If you are like me and love a nice gravy poured over your Turkey this recipe makes the perfect base for your gravy which you can make weeks in advance and freeze. Then on Christmas eve simply defrost it overnight and after you are finished cooking your Turkey on the big day scoop the fat from the cooking juices and pour the remaining juices into this base and heat for an amazing gravy that will transform your dinner"*

*Barry Kerrigan*

## 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.



SINCE 1973  
**KERRIGANS**   
AWARD WINNING CRAFT BUTCHERS







# OUR STORES

**CUT OFF TIMES FOR ORDERING / COOKED HAM & TURKEY ORDERS DECEMBER 10TH**  
All Other Christmas Orders 18th / New Years Eve & Day Orders 20th

## **Malahide Store**

7 Main Street,  
Malahide,  
Co. Dublin.

**(01) 845 1529**

**20/12/21**  
8.00am to 7.00pm  
**21/12/21**  
8.00am to 7.00pm  
**22/12/21**  
8.00am to 7.00pm  
**23/12/21**  
7.00am to 9.00pm  
**24/12/21**  
7.00am to 5.00pm  
**25/12/21**  
Closed  
**26/12/21**  
Closed  
**27/12/21**  
Closed  
**28/12/21**  
10.00am to 6.00pm  
**29/12/21**  
9.00am to 7.00pm  
**30/12/21**  
9.00am to 7.00pm  
**31/12/21**  
8.00am to 5.00pm  
**01/01/22**  
Closed

## **Malahide (Fresh - Northern Cross)**

17 Malahide Road  
Northern Cross,  
Dublin 17

**(01) 524 0244**

**20/12/21**  
9.00am to 7.00pm  
**21/12/21**  
9.00am to 7.00pm  
**22/12/21**  
9.00am to 7.00pm  
**23/12/21**  
9.00am to 9.00pm  
**24/12/21**  
8.00am to 5.00pm  
**25/12/21**  
Prepack  
**26/12/21**  
Prepack  
**27/12/21**  
10.00am to 6.00pm  
**28/12/21**  
9.00am to 6.00pm  
**29/12/21**  
9.00am to 6.00pm  
**30/12/21**  
9.00am to 6.00pm  
**31/12/21**  
8.00am to 4.00pm  
**01/01/22**  
Prepack

## **Donaghmede Store**

Unit 2, Donaghmede  
Shopping Centre,  
Donaghmede, Dublin 13

**(01) 847 6869**

**20/12/21**  
7.00am to 8.00pm  
**21/12/21**  
7.00am to 8.00pm  
**22/12/21**  
7.00am to 9.00pm  
**23/12/21**  
7.00am to 10.00pm  
**24/12/21**  
7.00am to 4.00pm  
**25/12/21**  
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**26/12/21**  
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**28/12/21**  
8.00am to 7.00pm  
**29/12/21**  
8.00am to 7.00pm  
**30/12/21**  
8.00am to 7.00pm  
**31/12/21**  
8.00am to 5.00pm  
**01/01/22**  
Closed

## **Stepaside Store (Fresh - Stepaside)**

Belarmine Plaza,  
Belarmine Avenue,  
Stepaside, Dublin 18

**(01) 524 0817**

**20/12/21**  
7.00am to 8.00pm  
**21/12/21**  
7.00am to 8.00pm  
**22/12/21**  
7.00am to 9.00pm  
**23/12/21**  
7.00am to 10.00pm  
**24/12/21**  
7.00am to 4.00pm  
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8.00am to 7.00pm  
**31/12/21**  
8.00am to 5.00pm  
**01/01/22**  
Closed

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