

THE KEADEEN HOTEL

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KEVIN CURRAN



The Keadeen Hotel has been immersed and intrinsically linked to the world of horse racing for over one hundred years. It has welcomed presidents, sporting heroes and movie stars through its doors and wined and dined the great and good. There might be a temptation to rest on ones laurels, but that's not the case here.

Executive Head Chef Kevin Curran leads a team of 12 chefs out of one of the busiest kitchens in Kildare. "We are constantly pushing ourselves to deliver classically elegant dining combined with the freshest of local ingredients, all cooked to the highest possible standards," said Kevin.

The Club Bar and Bistro has really become a huge success in providing fine dining in a casual setting. An equally high standard in a more formal setting is still available in the Derby Restaurant on Saturday evenings.

"I like the idea of being spoiled for choice," continued Kevin. "We have up to six specials each day utilising the best that the local land and sea has to offer. Fresh Langoustines, Dover Sole and Stone Bass are currently forming the bedrock of our exciting fish dishes."

"We have also had great success over the last few years offering restaurant-style banqueting for weddings. A lot of

our customers are demanding a higher standard of cuisine for their big day and we are more than happy to oblige!"

The Keadeen Hotel has been awarded a Trip Advisor Certificate of Excellence five years in a row. Other accolades include the AA Rosette and it is recommended by Georgina Campbell.

The Keadeen Hotel is currently undergoing some exciting renovations. Kevin explained "We will re-launch in about six months and we feel that the new décor and surroundings will enhance the dining experience to new heights of sophistication."

**Casual dining
on the cutting
edge.**

SURF AND TURF CAFÉ DE PARIS

Serves 4

8 beef fillet medallions
salt and pepper

FOR THE PRAWNS:

knob of garlic butter
16 Dublin Bay prawns

FOR THE CAFÉ DE PARIS SAUCE:

250g butter
300ml cream
2 garlic cloves, chopped
10g curry powder
10g ground turmeric
5g paprika
5g cracked black pepper
5g chopped fresh parsley
pinch of salt

TO SERVE:

a piping bag of creamy mash
16 fresh chives

To make the sauce, place the butter, cream, garlic, spices and chopped parsley in a small pan and stir together. Leave on a low heat until the butter and cream emulsify and form a creamy sauce. Season and keep warm.

Preheat a pan until it's very hot, then add the seasoned beef medallions. When they are nicely brown on one side, turn over and cook the other side – this should take about three minutes per side. The beef should be cooked no more than medium rare for the best flavour. Remove the beef from the pan and leave to rest.

Wipe out the pan with a cloth or paper towel. Add the garlic butter and prawns, tossing in the pan until the prawns are cooked through. Check the seasoning.

To serve, pipe two pieces of mash on opposite sides of the plate. Place the beef medallions on top of the mash, then place two buttered prawns on top of each medallion. Stir the Café de Paris cream and drizzle it around the steaks. Garnish with a duo of fresh chives on each plate.

