



KNIGHTS  
CATERING

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# EXECUTIVE LUNCH MENU



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## STARTERS

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Leek and potato soup

Potted Smoked Mackerel Paté with Spiced Cranberry Jelly

Beetroot Mango and Feta Salad with Caramelised Walnuts and Mixed Leaves

Chargrilled Vegetable Salad with Asparagus, Courgettes and Peppers with Mint Lemon and Balsamic Marinade

Caramelized Onion and Gubeen Tart with Tomato and Chilli Jam and Mixed Leaves

Smokies – Natural Smoked Haddock Flakes, Cherry Tomato, Spring Onion, Crème Fraiche White Cheddar Gratin

Flaked Thai Salmon Salad with Chilli Lime Dressing

Smoked Bacon, Chicken and Wild Mushroom Terrine with Rocket Leaves, Honey and Mustard Dressing

## MAIN COURSES

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Indian Spiced Marinated Supreme of Chicken with Scented Rice and Mild Korma Cream

Slow Roasted Hereford Beef with Bacon and Mushroom Fricassee and Yorkshire Pudding

Supreme of Glin Valley Corn Fed Chicken with Champ Mash, Buttered Greens, Raspberry Pink Peppercorn Sauce

Roast Fillet of Irish Hake with Balsamic Puy Lentils and Wilted Spinach

Irish line caught Cod Gratin with Smoked Sundried Tomato Pesto, Cherry Tomato and Mozzarella, Shaved Fennel, Tomato and Sweet Chilli Jam

Braised Hereford Beef Cheek and Guinness - a Rich stout sauce with a Creamy Mashed Potato and Honey Glazed Carrot and Portobello Mushroom

Irish Hereford 8oz Fillet Steak with Horseradish Mash, Smoked Bacon and Mushroom Fricassee and Yorkshire Pudding with Peppercorn Sauce (€3.50pp supplement)

Confit Duck Leg with Truffled Mash Potato, Orange Braised Carrots and Brandy Soaked Prunes

Pan-Fried Irish Darne of Salmon with Lemon and Horseradish Ricotta Candied Roast Vegetables



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## SALAD MAINS

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**Warm Vietnamesee Chicken with Baby leaves, Sweet Potato, Cherry Tomatoes, Mixed Seeds and Peanut Dressing**

**Warm Pulled Pork Shredded Carrot and Cabbage, Sweet Potato Radish Apple and Baby Leaves with Honey and Mustard Dressing**

**Warm Brisket of Beef with Avocado Mixed Peppers, Red Onion, Cucumber and Shredded Baby Gem Lettuce with our House Blend BBQ Dressing**

**Tandoori Chicken and Chorizo with Smoked Cherry Tomatoes, Mixed Baby and Spinach Leaves with Mango and Yoghurt Dressing**

**Superfood Salad with Broccoli, Avocado, Quinoa, Pomegranate Seeds, Mixed Nuts Mixed Cress and Sprouted Greens with a Tahini Dressing**

**Baked Salmon with Kale, Mandarin Orange, Fennel Cress and Toasted Almonds with a Citrus Dressing**

\*All the above salads also available with marinated tofu for vegetarians

## VEGETARIAN OPTIONS

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**Pumpkin and Garden Pea Risotto with Shaved Parmesan and Mascarpone**

**Leek and Gubeen Tart with Chargrilled Asparagus and Courgette Salad Dressed with Lemon and Mint Oil**

**Pithivier of Field Mushrooms With wilted Spinach and Madeira Sauce**

**Pear Barley Stuffed Portobello Mushroom with Sweet Potato Puree, Wilted Greens**

**Roast Butternut Squash, Sage and Blue Cheese Strudel with Sweet Chilli Jam**

**Honey Roast Sweet Potato and Chickpea Cassoulet with Lemon Dressed Herbs**



# EXECUTIVE LUNCH MENU



## DESSERTS

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**Chocolate Assiette – Chocolate Fudge Cake, Chocolate Mousse and Opera Gateaux with Raspberry Coulis**

**Raspberry Meringue Roulade with Raspberry and Mango Coulis**

**Sticky Toffee Pudding with a Butterscotch Sauce**

**Warm Chocolate Fondant with Whipped Cream and Berries**

**Lemon Meringue Pie with Whipped Cream**

**Chocolate Hazelnut Pot with Short Bread Biscuit**

**Warm Apple Crumble with Vanilla Cream Sauce**

**Baileys Irish Cream Cheese Cake**

**Lemon Posset with Mint and Berries**

**Pear and Almond Tart with Crème Anglaise**

**Salted Caramel Meringue Roulade with a Baileys Anglais**

**Cheese board with White Onion Marmalade (€3.00pp supplement)**

