



KNIGHTS
CATERING

SOUP &
SANDWICH
MENU



SOUPS & SANDWICHES



SOUPS

Carrot and Coriander soup
Country Vegetable soup
Leek and Potato soup
Tomato and Basil soup
Vegetable Barley broth
Lemongrass Coconut and Sweet Potato

Beetroot and Brambly Apple
Seafood Chowder (supplement)
Green Pea and Mint Soup
Mushroom and Celeriac Soup
Roast Red Pepper and Tomato Soup
Smoked Chicken Chowder (supplement)

FRESHLY PREPARED SANDWICHES

Limerick Baked Ham, Cream Cheese & Dijon
Mustard Mayonnaise

Mature Cheddar with Ballymaloe Relish and Gurkins

Cajun Chicken

Caesar Salad with Chicken

Egg Salad with Spring Onions

Homemade Hummus with Balsamic & Roasted
Peppers

Tandoori Chicken

Ham and Brie with Cranberry Sauce

Tuna with Cucumber

Rare Roast Beef with Horseradish Mayonnaise

GOURMET OPEN SANDWICHES

Chargrilled Chicken Lemon and Basil Mayo Rockets and Roasted Tomatoes on Ciabatta

Irish Smoked Salmon served on an Olive Brown Bread with Cream Cheese, Capers & Red Onion

Marie Rose Prawns with Baby Gem Lettuce served on Irish Brown Soda Bread

Rare Irish Roast Beef served on Sundried Tomato Bread with Horseradish Crème Fraiche and Red Onion
Marmalade and fennel Cress

Honey Baked Limerick Ham with Pineapple Salsa & Mixed Leaves served on Sourdough Bread

Tandoori Chicken and Chorizo with Mango Yoghurt and Baby Leaves on Sourdough

Buffalo Mozzarella, Smoked Cherry Tomatoes and Basil Pesto on Ciabatta

Coronation Chicken with Red Onion and Coriander, Topped with Rocket Leaves, served on Focaccia Bread

Prosciutto Ham, Ricotta & Red Onion Marmalade served on Toasted Sourdough Bread

Hegartys Farm House Cheddar with a Cucumber and Tomato Salsa with Mixed Baby Leaves

Turkey Bacon Baby Gem Lettuce and Caesar Mayo on Ciabatta

Tuna and Fennel on a bed of Mixed Leaves served on Focaccia Bread

