



KNIGHTS
CATERING

HOT BUFFET MENU



HOT BUFFET MENU



CHICKEN DISHES

Spanish Basque Chicken

Marinated Chicken Fillet and Chorizo in a Creamy Red Pepper Sauce with Spring Onions

Green Thai Curry

A Fragrant and Pungent Curry with Fresh Green Chillies Ginger and Lemongrass infused in Coconut Milk, with Pak Choi and Coriander

Red Thai Curry

Fillet of Chicken in a Thai Coconut sauce garnished with Cherry Tomatoes & Julienne of Red Pepper

Yellow Thai Curry

Chicken and Peppers simmered in coconut milk and a yellow Thai curry sauce

Massaman Curry

Cumin and Tamarind Scented Thai Curry with Baby Potatoes and Coriander

Creamy Chicken Korma

A Mild Creamy Indian Curry with Turmeric, Toasted Flaked Almonds and Creamed Coconut

Moroccan Chicken Tagine

Tagine Chicken Braised with Apricots, Aromatic Spices and Plum Tomatoes

Wild Mushroom and Tarragon

Creamy Sauce with Forest Mushrooms and Pungent Tarragon

Leek and Smokey Bacon

Smoked Bacon Lardons, Braised Leeks in a White Wine Cream Sauce

Chicken Cacciatore

Sautéed Chicken in a Tomato Sauce with Black Olives and Capers

Chicken and Broccoli Bake

Braised Chicken and Steamed Broccoli in a light White Wine Sauce with a Cheesy Breadcrumb Topping



HOT BUFFET MENU



BEEF DISHES

Beef Goulash

Slow cooked tender pieces of Beef cooked in Paprika and Caraway Seeds, Tomatoes and Onions finished with Sour Cream

Mexican Chilli Beef

Ground Beef with Chilli, Smoked Tomato and Dark Mexican Chocolate

Mum's Homemade Beef Lasagne

Traditional Italian Beef Ragout layered with Pasta Sheets and Béchamel topped with Grated Mature Irish Cheddar and Mozzarella

Beef Stroganoff

Succulent Beef strips cooked in Sour Cream with Paprika, Gerkins, Onions and Mushrooms

Beef and Guinness

A Rich Beef stew slowly cooked in Guinness and Thyme with Button Mushrooms

Beef Bourguignon

Chunky Beef Braised in Burgandy Wine, with Pearl Onions, Mushrooms and Lardons of Bacon
Sweet Chilli Basil Beef Strips cooked in a Sweet Chilli Sauce, Red Peppers and Basil

Cottage Pie

Ground Beef cooked in a Rich Beef Demi Glace with Vegetables topped with a Creamy Mashed Potato Crust

PORK DISHES

Szechuan Pork

Pork Strips seasoned with Szechuan Pepper cooked with Chinese Spices, Garlic, Ginger and Soy

Pork Chorizo Mixed Bean Cassoulet

Slow Cooked Diced Pork and Chorizo Sausage with Cannellini and Butter Beans in a Rich Herby Tomato Sauce

Bangers and Mash

Jumbo Pork Leek and Stout Sausages served with Creamy Mashed Potato and Onion Gravy

Summerset Pork Casserole

Pork Pieces Braised in a Cider Cream Sauce served with Caramelised Apples



HOT BUFFET MENU



LAMB DISHES

Collette's Famous Irish stew

Diced Lamb cooked with carrots, celery and a parsley flavoured broth and floury potatoes

Lamb Tagine

Braised with North African Spices, plum Tomatoes and Apricots

Navarin of lamb

A Rich French Ragout of Lamb with Red Wine and Spring Vegetables

Rogan Josh

Aromatic Spiced Lamb and Tomato Stew scented with Cardamom and finished with Mango Yoghurt and Cashew Nuts

FISH DISHES

Thai Yellow Pumpkin and Seafood Curry

Mix of Seasonal Fish and Shellfish cooked with Pumpkin in a Yellow Thai Curry Sauce with Coconut, Lemongrass and Lime

Fish Pie Cheese Crumble Topping

Fresh and Smoked Fish with Fennel Bound in a Chervil Dill and Chive Cream sauce topped with Cheesy Crumble or Mashed Potato

Champagne Herb Crusted Salmon

Salmon Dorne with a Coating of Fresh Green Herbs with a Light Champagne Sauce

Louisiana Fish Gumbo

A Medley of Fish cooked in a Tomato and Chilli Sauce with Okra and Bell Peppers



HOT BUFFET MENU



VEGETARIAN DISHES

Roast Red Pepper and Courgette Lasagne

Layers of Roasted Peppers, Courgettes and Aubergines in Tomato Herb Sauce layered with Pasta and Cheesy Béchamel

Leek and Mushroom Pie

Creamy Leeks and Mushrooms Baked in a Puff Pastry Crust

Gnocchi and Blue Cheese Gratin

Potato Gnocchi cooked in a Creamy Cashel Blue Cheese Sauce, Gratinated with Parmesan Cheese

Aubergine and Potato Caponata

Braised Aubergine and Potato in a Rich Tomato Sauce with Capers and Balsamic Vinegar

Red Thai Vegetable Curry

Squash, Courgette, Pak Choi and Peppers in Red Thai Curry Sauce

Mediterranean Vegetable Bake

Red Onion, Peppers, Aubergine and Courgettes in a Tomato Garlic Sauce

Chickpea and Spinach with Honey and Sweet Potato

Roasted Sweet Potatoes with Chick Peas in Garlic, Herb, Chilli and Tomato Sauce



HOT BUFFET MENU



HOT SIDES

- Champ Mash
- Creamy Mash
- Basil Mash
- Roast Rosemary Baby Pots
- Stemmed Parsley Butter Potatoes
- House Rub Roasted Baby Potatoes
- Creamy Garlic Potatoes (supplement)
- Potato Gratin (supplement)

SALADS

- Cashel Blue Cheese, Pear, Rocket and Walnut with Honey and Mustard Dressing (premium)
- Shaved Red Cabbage, Red Peppers, Red Onion and Beetroot with BBQ Dressing
- White Cabbage and Apple Slaw with Sweet Mustard Dressing Broccoli, Raisin and Sunflower Seed
- Quinoa Salad – Roasted Mediterranean Vegetables and Garden Herbs with a Zesty Lemon Dressing
- Five Leaf Salad with Simple Vinaigrette & Fresh Cut Herb
- Classic Caesar Salad with Garlic Croutons & Parmesan Shavings
- Chargrilled Asparagus, Courgettes and Feta Cheese (premium)
- Chargrilled Cauliflower with Santos Cherry Tomatoes, Dill and Baby Spinach Leaves (premium)
- Coriander Spiced Chickpea Salad with Yoghurt and Almonds
- Green Bean Mangetout Hazelnut and Orange (premium)
- Mediterranean Mixed Bean Salad
- Tomato Basil and Mozzarella Salad
- Tomato, Basil & Red Onion with Balsamic Dressing
- Noodle Salad with an Asian Peanut Dressing
- Traditional Coleslaw
- Baby Potato Salad with Chorizo and Spring Onion
- Traditional Potato Salad with fresh Chive & Mayonnaise Dressing
- Sundried Tomato, Pesto Pasta Salad
- Butter Bean, Sundried Tomato and Basil Salad
- Fennel Apple Watercress and Radish Salad (premium)
- Smashed Cucumber and Watermelon Salad

**All salads are subject to availability and seasonality*



HOT BUFFET MENU



DESSERTS

Baked Vanilla Cheese Cake with Berry Compote

Light Chocolate Mousse, Butterscotch Sauce

Banoffee Pie

Pear and Almond Tart with Crème Anglais

Lemon Tart with Fresh Whipped Cream and Raspberry Coulis

Fresh Fruit Pavlova

Lemon Meringue Roulade with a Duo of Coulis

Raspberry Meringue Roulade with Duo of Coulis

Apple Pie with Custard and Fresh Whipped Cream

Fresh Fruit Salad

Traditional Cream Filled Profiteroles, Chocolate Sauce

Baileys Irish Cream Cheesecake, Cappuccino Crème Anglaise

Chocolate Roulade, Toffee & Pecan Sauce

Warm Apple, Cinnamon & Raisin Strudel, Vanilla Bean Crème Anglaise

