



KNIGHTS
CATERING

MINI
MAIN COURSE
MENU



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**Confit Shoulder of Lamb, Orange Glazed Carrot,
Parsnip Purée, Mint Jus & Parsley Cress**

**Serrano Wrapped Monkfish, Smoked Bacon &
White Wine Cream, Savoy Cabbage, Sorel Cress**

**Burgundy Slow Braised Beef Shin Ragu, Oozy
Parmesan Polenta, Chilli & Garlic Green & Red
Amaranth**

**Pan Seared King Scallops, Garden Pea Risotto,
Lemon & Thyme Oil, Fennel Cress**

**Confit Duck Bon Bon, Jerusalem Artichoke
Gratan, Celeriac Purée, Star Anise & Orange Gel**

**Deconstructed Beef Wellington, Chicken Liver
Pate, Champ Mash, Balsamic Jus, Puff Pastry Lid**

**Moroccan Spiced Pork Fillet, Apricot spiced
Cous Cous, Charmoula Dressing**

**Saddle of Wicklow Rabbit, Sweet Potato Discs,
Roast Squash Purée, Red Wine Glaze**

**Sea Bass with Citrus Cous Cous & Vodka Mayo
Coulis**

**Balotine of Chicken with Raspberry & Peppercorn
Sauce Served on Champ**

**Stout Braised Pork Belly with Black Pudding &
Apple**

**Lobster Saltimboca, Shallot and Chardonnay
Cream, Poached Cockles & Mussels, Crispy
aged Prochuttio**

**Artisan Sausage with a Creamy Mash and
Onion Jus**

**Rib Eye Steak with Millionaires Potatoes &
Bearnaise Sauce**

**Wild Mushroom Risotto & Aged Parmesan &
Truffle Oil Fillet of Beef with Horseradish Mash**

**Gorgonzola & Walnut Ravioli with Courgette &
herb mascarpone**

Braised Lamb Shoulder Bon Bon & Potato Fondant

3 Cheese Ricotta & Spinach Arancini

Pumpkin & Pea Risotto with Rocket

