



KNIGHTS
CATERING

PREMIER DINNER MENU



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STARTERS

Warm Tartlet of Black Pudding with Cashel Blue Cheese, Caramelized Onion and Dressed Baby Mixed Leaves

Bruchetta of Wild Mushroom and Asparagus with Beetroot Puree

Citrus and Beetroot Cured Irish Salmon with Horseradish Crème Fraiche Beetroot Gel and Fennel Cress

Roast Red Pepper and Tomato Soup with Basil Cream

Celeriac, Smoked Bacon and Apple Soup

Chestnut and Wild Mushroom Soup with Smoked Duck

Honey and Pistachio Baked Goats Cheese with Basil Panacota and Beetroot Carpaccio

Smoked Chicken Tian with Herbed Cous Cous topped with Toasted Pistachios

Chargrilled Ciabatta Bruschetta With smoked Cherry Tomatoes, Boccaccini Mozzarella, Pesto, Baby Basil and Balsamic Vinegar

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

Potted Smoked Mackerel Paté with Spiced Cranberry Jelly

Thai Beef with Asian Dressed Noodles, Beansprouts and Coriander Cress Salad

Carpaccio of Beef with Rocket and Parmesan Salad, Balsamic Glaze and Aged Parmesan

Beetroot, Feta, Caramelized Walnut and Mango Salad

Chicken Liver Parfait with Toasted Brioche and Cherry Gel

Prawn Cocktail with Avocado, Crisp Leaves and Marie-Rose Dressing



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MAIN COURSES

Supreme of Glin Valley Corn-Fed Chicken, stuffed with a Fennel and Orange Mousse, Seasonal Greens and a Raspberry and Peppercorn Jus

Roast Free Range Irish Chicken Supreme with Spinach and Ricotta, Champ Potato, Fine Green Beans and Pan Gravy

Seared Silverhill Duck Breast, Creamed Cabbage, Sweet Potato Gratin, Armagnac Soaked Prune Star Anise and Orange Jus

Porchetta – Slow Roasted McCarrens Belly of Pork stuffed with Fennel Seed Apricot Raisin and Sage with Dalkey Mustard Mash wilted Cavellenero and Calvados jus

Prime Irish Hereford Fillet of Beef Dauphinoise Potato Portobello mushroom, Asparagus Confit Vine Tomato, and a Burgundy Jus (€4.00pp supplement)

Slow Roasted Irish Hereford Beef with Bacon, Mushroom and Parsley Fricassee with Yorkshire Pudding and Thyme Jus

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

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

Supreme of Chicken “coq au vin” with Button Mushroom, Pearl Onions and Bacon Lardons and Creamy Mash Potato and Red Wine Sauce

Assiette of Irish Hereford Beef Chargrilled Mini Fillet Slow Roasted Beef Cheek and Braised Oxtail Bon Bon served with Potato Gratin Parsnip Puree, Crisps and Burgundy Jus (€4.00pp supplement)

Braised Noisettes of Slaney Valley Irish lamb Neck with Roasted Garlic and Chive Mash, Pea Puree and a Rosemary Mint Jus (€2.00pp supplement)

Duo of Slaney Valley Lamb, Herb Roasted Rack and Braised Shoulder of Lamb Bon Bon, Sweet Potato Gratin, Glazed Carrots, Port Wine and Star Anise Jus (€4.00pp supplement)

Assiette of McCarrens Irish Pork, Smoked Bacon Wrapped Fillet, Pressed Pork Belly and Leek and Stout Sausage with Puy Lentils and an Apple and Fennel Gel (€2.00pp supplement)

Smoked Rack of Irish bacon, Cabbage Braised with Shallots Celeriac and Caraway Seeds and an Apple Cider Jus



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SALAD MAINS

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

Warm Pulled Pork with 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, Sprouted Greens and 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

Pumpkin and Garden Pea Risotto with Shared Parmesan and Mascarpone

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

Pithivier of Field Mushrooms, 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



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DESSERTS

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)

