



## 2025 SAMPLE BANQUETING MENUS

### Private Dining Menu from €52.00 Per Person

Please Select 1 Starter or Soup / 2 Main Courses / 1 Dessert

\*Please note that supplements are incurred in some choices

### Starters

(Add €2.50 supplement per person for choice – Max 50 guests)

#### Trio of Melon

*Galia, Watermelon & Cantaloupe served with Port Syrup*

#### Goats Cheese & Plum Tomato Torte

*With Slow Cooked Shallots & Basil Pesto*

#### Knightsbrook Salad

*Marinated Chicken with Kos Lettuce, Smoked Bacon Lardons, Cherry Tomatoes, Homemade Garlic & Parmesan Dressing, Toasted Croutons & Parmesan Shavings*

#### Mille Feuille of Chicken & Wild Mushroom

*In a White Wine Sauce with Mixed Cress & Fine Herb Salad*

#### Knightsbrook Platter €4.00 Supplement

*Smoked Salmon & Cream Cheese Crepe, Melon Wrapped in Parma Ham, Plum Tomato with Mozzarella with Basil Pesto, Tian of Smoked Chicken with Avocado*

#### Chicken Liver Parfait €2.00 Supplement

*With Homemade Brioche served with an Apple Chutney*

#### Asian Style Crab Cakes €2.00 Supplement

*With Sweet Ginger Glaze, Spring Onion & Coriander Salad*

#### Trio of Salmon €3.00 Supplement

*Smoked Irish Salmon, Marinated Gravlax with Dill and Poached Salmon with Lemon Mayonnaise*

### Soup

Vegetable Soup

Carrot & Coriander Soup

Potato & Leek Soup

Roast Vegetable Soup

French Onion Soup

Chicken & Sweetcorn Soup

Tomato & Basil Soup with Parmesan Croutons

Celeriac Soup with Crispy Bacon

White Onion Soup with Chorizo

Seafood Chowder

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## Main Course

### Roast Chicken Breast Wrapped in Parma Ham

*Filled with Wild Mushrooms, Served with Leak & Potato Mash & Chicken Jus*

### Oven Roast Breast of Turkey with Honey Glazed Ham

*Apricot & Chestnut Stuffing, Chateaux Potatoes & Cranberry Jus*

### Oven Baked Atlantic Salmon

*Served with Chive Mash, Seasonal Vegetables & a White Wine & Soft Herb Sauce*

### Oven Baked Atlantic Salmon

*Served with Chive Mash, Asparagus & a Lemon Butter Sauce*

### Baked Sea Trout

*With Warm Crushed Potato Salad, Green Beans & Sauce Vierge*

### Locally Sourced Slow Cooked Roast Beef

*On a Bed of Colcannon with Crispy Yorkshire Pudding & Red Wine Jus*

### Locally Sourced Slow Cooked Roast Beef

*With Slow Roast Flat Cap Mushrooms, Saute Leek & Onion & Brandy & Peppercorn Sauce*

### Baked Sea Bass

*With Champ Mash, Creamed Leaks & Tomato Salsa*

### Sole Porte Feuille encased with Salmon Mousse €8.50 Supplement

*Served with Saffron, Tomato & Prawn Cream*

### Grilled Fillet of Turbot €8.00 Supplement

*With a Herb Crust, Pomme Vapour, Braised Fennel & White Wine Sauce*

### Slow Roasted Irish Fillet of Beef €8.00 Supplement

*With a Wild Mushroom Puree, Champ Mash, Saute Leek & Onions with a Burgundy Jus*

### Aged Prime Fillet of Beef €12.00 Supplement

*With Oven Roasted Red Onion, Sun Dried Tomato, Mashed Potato & a Tarragon Sauce*

### Knightsbrook Beef Wellington €12.00 Supplement

*Fillet of Beef with Mushroom Duxelle, Wrapped in Puff Pastry, Served with Confit of Shallot with a Red Wine & Tarragon Sauce*

### Roast Rump of Lamb €8.00 Supplement

*With Rosemary Roast Potatoes, Vegetable Medley, Confit of Garlic with a Thyme Jus*

### Slow Roasted Loin of Pork €7.00 Supplement

*On Fondant Potatoes with a Confit of Seasonal Vegetables with Roast Apple & Calvados Jus*



## Desserts

(Add €2.50 supplement per person for choice – Max 50 guests)

### Tiramisu

*Served with Coffee Anglaise & a Chocolate Tuile*

### Chocolate Fondant

*Served with Black Cherry Compote & Vanilla Ice-cream*

### Sticky Toffee Pudding

*With Caramel Sauce & Ice-Cream*

### Fruit Terrine

*With Strawberry Ice-Cream*

### Knightsbrook Platter of Assorted Desserts

### Warm Pear & Almond Tart

*With Cinnamon Ice Cream*

### Apple Crumble

*With Vanilla Ice-Cream*

### Chocolate Brownie

*With Chocolate Ice-Cream*

### Profiteroles

*Filled with Chantilly Cream & Served with Warm Chocolate Sauce*

### Individual Meringue

*With Fresh Fruit & Raspberry Coulis*

## Extras

### Cheese Board

€3.50

### Petit Fours

€4.00

### Mini Mince Pies

€4.00



## Fork Buffet Menu

Two Hot Dishes & Five Salads €35.00

\*Please note that Additional Courses can be chosen from our Private Dining Menus ...  
Please advise your event coordinator for rates.  
Starter, Soup and Dessert Courses will be served to your table.

## Hot Dish Selection

Thai Chicken Curry

Beef Lasagne

Beef Bourguignon

Traditional Irish Stew

Chicken Chasseur

Roast Chicken Breast with Wild Mushroom Sauce

Chicken and Mushroom with White Wine and Tarragon Cream

Loin of Pork Normandy

Boiled Bacon and Spring Cabbage

Baked Sea Trout in a White Wine Sauce

Steamed Atlantic Salmon with White Wine and Herb Cream



## Canapé Menu

A Selection of Five Canapés from the below  
**€11.50**

Gourmet Finger Sandwiches with a wide choice of fillings Plus a Selection  
of Five Canapés from the below  
**€17.50**

## Canapé Selection

Smoked Salmon with pickled cucumber on flavoured bread  
Goats Cheese & Basil Tartlet  
Crispy Shrimp served with a Sweet Thai Dip  
Chicken Satay with Peanut Sauce  
Mini Vegetable Spring Rolls with Sweet & Sour Dip  
Mini Salmon & Chive Quiche  
Parma Ham & Melon  
Gougere (Cheesy Choux Pastry)  
Baby Potato Stuffed with Goats Cheese & Chives  
Crab and mango on Melba toast  
Home Cured Organic salmon on brown bread with pesto  
Smoked Chicken & Spring Onion mayonnaise tartlet  
Chicken Liver Parfait and Toasted brioche  
Chicken Teriyaki kebabs  
Wild Mushroom Bouches  
Tomato & Mozzarella Pizza  
Prawns in filo pastry



## Finger Buffet Menu From €13.00

Freshly Prepared Sandwich Selection + Select 2 Additional Items from below.  
Please note that supplements are incurred in some choices

Cocktail Sausages

Hot & Spicy Wings

Gourmet Open sandwiches on a variety of flavoured breads €2.00

Filo Wrapped Prawns €2.00

Marinated Chicken Kebabs €1.25

Chicken Spring Rolls €1.00

Vegetable Spring Rolls €1.00

Vegetable Samosas €2.50

Spiced Lamb Kebabs €2.50

Onion Bhajis €1.25

Chicken Goujons €0.75

Mini Pizzas €0.75



## Barbeque Menu €35.00 per person

Spicy Pork Sausages

Spicy Pork Ribs

5oz Minute Steak €4.50 Supplement

Veggie Burgers

100% Irish Beef Burgers with all the Trimmings

Lemon Marinated Chicken Fillets

Corn on the Cob

### **Served with**

Full Salad Selection

Baked Potatoes with Sour Cream

Dessert Selection

Served with Tea & Coffee