



KNIGHTSBROOK BANQUETING MENUS 2025

Private Dining Menu from €52.00 Per Person

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

STARTERS

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

Superfood salad

vegan feta, butternut squash, parsnips, broccoli, mixed seeds, pomegranate
(contains sulphites)

Chickpea falafel VE

ajvar, chimichurri
(contains sulphites, celery)

Goats Cheese Tart

pickled red onion, beetroot, walnuts
(contains milk, sulphites, gluten-wheat, walnuts, egg)

Classic Caesar salad

baby gem, croutons, parmesan, bacon lardons, Caesar dressing
(contains gluten-wheat, milk, egg, fish, sulphites)

Wild mushroom and chicken Vol au vent

wilted spinach, crispy leeks
(contains gluten-wheat, dairy, celery, sulphites)

Salmon and cod cake

lemon garlic aioli, mix leaves
(contains fish, gluten-wheat, mustard, egg, sulphites)

Soup of the day

bread rolls
(Contains gluten-wheat, celery)



MAIN COURSE

Baked Atlantic Cod

asparagus, kakamata olives, potato, bearnaise sauce
(contains: fish, sulphites, egg, milk)

Traditional Turkey and Ham

apricot and chestnut stuffing, chateaux potato, cranberry jus
(contains: sulphites, gluten-wheat, milk, chestnut, celery, soya)

Wrights Of Marino Atlantic salmon

charred salsa verde, black garlic aioli, saffron velouté
(contains: sulphites, celery, milk, egg, molluscs, crustaceans, fish)

Braised leg of lamb (€5.00 Supplement)

parsnip, kale, mint jus
(contains celery, milk, sulphites)

Braised Beef Feather Blade

carrots and parsnips, brandy peppercorn sauce
(contains celery, sulphites, milk)

Grilled chicken supreme

leek fondue, grilled corn on the cob
(contains milk, celery)

Grilled Pork chop

sauteed green cabbage, honey mustard sauce
(contains milk, sulphites, celery)

All the above dishes are served with seasonal vegetables and potatoes

Risotto Primavera V (can be made vegan)

scallions, asparagus, courgette, sugar snap peas
(Contains sulphites, celery, milk)

Tofu katsu curry (V, Ve)

picked cucumber, Basmati rice
(contains sulphites, gluten-wheat, celery, soy)



DESSERTS

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

Platter of three Assorted Desserts

(contains milk, egg, gluten-wheat, soy, sulphites)

Strawberry and white chocolate cheese cake

chantilly cream

(contains milk, gluten-wheat)

Pear and Apple crumble tart, vanilla ice cream

crème anglaise

(contains gluten-wheat, milk, egg, soya, almonds)

Rafaelo gateaux

mango coulis, cashew

(Contains gluten-wheat, egg, cashew nut)

Tiramisu

boudoir biscuit, rum, mascarpone cheese

(contains gluten- wheat, eggs, milk, sulphites)

Plant based chocolate Fondant

hazelnuts, vegan vanilla gelato

(contains soya, hazelnuts)



BUFFET MENU

Two Hot Dishes & Three Salads €30.00

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

HOT DISH SELECTION

Goan Chicken or Vegetarian Curry

(contains celery)

Beef Stroganoff

(contains milk, mustard, celery, sulphites)

Traditional Irish lamb Stew

(contains sulphites, celery)

Grilled Chicken supreme

leek fondue

(contains milk, celery)

Braised char siu pork belly

stir fried vegetables

(contains sulphites, sesame, soya, celery, gluten-wheat)

Aubergine Moussaka

(contains sulphites, celery, milk)

Wrights Of Marino Atlantic Salmon,

Beurre blanc

(contains fish, celery, milk, sulphites)

Couscous stuffed peppers

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*spicy tomato sauce
(contains celery)*



PLEASE CHOOSE TWO OPTIONS FROM THE BELOW

Steamed Basmati rice
Creamed potatoes *(contains milk, sulphites)*
Egg noodles *(contains egg gluten-wheat)*
Ras El hanout spiced roast potatoes

All the above are served with seasonal steamed or roast vegetables

ADD A SELECTION OF TWO DESSERTS FOR €5.00

Strawberry and white chocolate cheesecake
(contains gluten-wheat, milk)

Rafaelo gateaux
(contains gluten-wheat, milk, egg, cashew nut)

Tiramisu
(contains gluten- wheat, eggs, milk, sulphite)

Peach Pavlova
(contains egg, milk)



DELUXE CANAPÉ SELECTION

€20.00 per person

Wrights of Marino smoked salmon

Guinness bread (contains fish, milk, gluten-wheat)

Goats Cheese and onion marmalade Tart

(contains gluten-wheat, milk, egg, sulphites)

Gochujang fried chicken

(contains sesame, sulphites, celery, soy)

Mini cottage pie tart

(contains milk, sulphites, celery, egg, gluten-wheat)

Chickpea falafel VE

(contains sulphites, celery)

DELUXE CANAPÉS WITH CLASSIC BROWN OR WHITE BREAD SANDWICHES

€24.00 per person

CHOICE OF FILLINGS

Coronation chicken

(contains egg, mustard, gluten-wheat, soy, milk)

Gammon and cheese

(contains gluten-wheat, soy, milk, sulphites)

Cucumber and tomato salad

(contains gluten-wheat, soy, milk)

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Egg mayo

(contains gluten-wheat, soy, mustard, egg, milk)



FINGER FOOD SELECTION

€20.00 per person

Honey mustard Cocktail Sausages

(contains mustard, gluten-wheat)

Hot & Spicy Wings

(contains sesame, soya, sulphites, celery)

Filo Wrapped Prawns

(contains crustaceans, gluten-wheat, egg)

Onion Pakoras

Chicken Goujons

(contains gluten-wheat, egg)

Skin on Fries

Selection of dips

Ketchup, Sweet chilli, Garlic mayonnaise *(contains egg, mustard)*