



# KNIGHTSBROOK BANQUETING MENUS 2026

## Private Dining Menu from €55.00 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 €32.00

\*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

*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 €6.00

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

€22.00 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

€26.00 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

€22.00 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)*