



2026 SAMPLE BANQUETING MENUS

Private Dining Menu from €55.00 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

Knightsbrook Resort, Dublin Road, Trim, Co. Meath

T: 046 9482100 E: www.knightsbrook.com W: www.Knightsbrook.com



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