

## STARTERS

**Smoked Haddock and Artichoke Tartlet**, Baby Mixed Leaf and Lemon Hollandaise

**Silver Beet & Caramelized Onion and Filo Tartlet** with Tarragon Tzatzik

**Lambay Crab on Toast** Lambay Crab, Bretzel Toasted Sourdough, Fennel Cress, Lemon and Herb Dressing

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

**Salmon Three Ways** Burren Smoke Salmon, Vodka and Beet Cured Salmon and Lemon and Dill Flaked Salmon

**Potted Shrimp Toasted Soda Bread and Pickled Cucumber Smokies** Natural Smoked Haddock Flakes,

Cherry Tomato, Spring Onion, Crème Fraiche White Cheddar Gratin

**Cray Fish Cocktail** with Avocado, Pear, Cherry Vine Tomato and Shredded Baby Gem

**Garden Pea and Mint Bruschetta**, Whipped Buffalo Ricotta, Lemon Zest

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

**Chargrilled Ciabatta Bruschetta** with Smoked Cherry Tomatoes, Boccaccini Mozzarella, Pesto, Basil and

Balsamic

**St Tola Goats Cheese Bar**, Truffle Honey, Sliced Mange Tout, Confit Lemon, Crunchy Hazelnut

**Poached Chicken, Sweetcorn Sponge, Sesame Tuile**, Young Coriander and Saffron Aioli

**Asian Broth Prawn Tom Yum** – Citrus and Chili Infused Broth with Fresh Coriander and Pink Tail Prawn

*vegetarian option available*

**Chargrilled Red Pepper and San Marzano Tomato Soup** with Basil Cream

**Beetroot, Feta, Caramelized Walnut and Mango Salad**

**Chili Butternut Squash Carpaccio Salad**, Butternut Puree, Roasted Hazelnut, Fine Bean, Cashel Blue Cheese

**Seared Yellow Fin Tuna**, Black Sesame paste, Watermelon, Soy Lime Dressing and Avocado Mouse

**Caprese Salad**, Heirloom Tomato, Boccacini Mozzarella, Aged Balsamic, Baby Basil

## MAINS

**Supreme of Glin Valley Corn-Fed Chicken**, stuffed with a Lemon and Tarragon Mouse, Seasonal Greens and a Raspberry and Peppercorn Jus

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

**Supreme of Corn-Fed Chicken**, Whipped Goats Cheese, Pickled Raisins, Baby Carrots, Red Wine and Brandy Jus

**Slow Roasted Irish Hereford Beef** with Cauliflower Cheese Stuffed Yorkshire Pudding, Fine Bean and Courgette Bundle and Thyme Jus

**Black Angus Sirloin Steak**, with Crispy Onions, Triple Cooked Chips, Watercress Salad and Béarnaise Sauce €3.50 supplement per person

**Braised Hereford Beef Cheek and Guinness** a Rich stout sauce with a Creamy Mashed Potato and Honey Glazed Carrot and Portobello Mushroom

**Black Angus Braised Beef Short Rib**, Pickled Shiitake Mushroom, Lemon Mash Potato and Fragrant Herb Salad **Prime Irish Hereford Fillet of Beef** Dauphinoise Potato, Portobello Mushroom, Asparagus Smoked Vine Cherry Tomato, and a Burgundy Jus €5.00 supplement per person

**Assiette of Irish Hereford Beef** Chargrilled Mini Fillet Slow Roasted Beef Cheek and Braised Oxtail Bon Bon served with Potato Gratin Carrot Puree, Tender Steam Broccoli and Fine Bean Bundle, Root Vegetable Crisps and Burgundy Jus €5.00 supplement per person

**Confit of Crispy Mc Carrens Pork Belly** Turnip Suede Gratin, Wilted Spinach, Vanilla Apple Puree and a Calvados 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

**Pan Fried Fillet Sea Bass** Pak Choy, Pickled Ribbons of Carrot, New Season Potato served in an Asian stock

**Braised Noisettes of Slaney Valley Irish Lamb Neck** with Garlic and Chive Mash, Pea Puree and a Rosemary Mint Jus €5.00 supplement per person

**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 €5.00 supplement per person

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

## VEGETARIAN

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

Peal Barley Beetroot Risotto with Black Shallot Puree and Citrus Oil

Roast Butternut Squash, Sage and Blue Cheese Strudel, with Sweet Chilli Jam

Honey Roast Sweet Potato and Chickpea Cassoulet with Lemon Dressed Herbs

Medley of Forest Mushroom with Rosemary and Thyme served in Puff Pastry Case

Herbed Gnocchi with Parmesan and Spinach with Hazelnut and Truffle Pesto

# WEDDING MENU

## DESSERT

Raspberry Meringue Roulade with Raspberry and Mango Coulis

Warm Chocolate Fondant with Whipped Cream and Berries

Assiette of Desserts Salted Caramel and Chocolate Bon Bon, Lemon Posset and Almond Macaroon served with Duo

Coulis, Pistachio Dust and Frozen Dried Raspberries

Chocolate Assiette Chocolate Fudge Cake, Chocolate Mousse and Opera Gateaux with Raspberry Coulis

Lemon Posset with Mint and Berries

Pear and Almond Tart with Peach Anglaise

Salted Caramel Meringue Roulade with a Hazelnut Brittle, Butterscotch Sauce and Lemon Curd

Banoffi Roulade with Ginger and Chocolate Soil

Knights Signature Chocolate Ganache with Raspberry Coulis, Chantilly Cream and Short Bread Biscuit

Baileys Cheese Cake with Coffee Anglaise and Chocolate Disc

Warm Apple Crumble with Vanilla Cream Sauce

Champagne Jelly with Seasonal Berries, Chantilly Cream and Mint

Cheese Board with White Onion Marmalade

FRESHLY BREWED TEA AND COFFEE | €67 PER PERSON