

DESSERTS

Malteser Biscuit Cake €25.00

Raspberry Bakewell Cake €25.00

Coffee & Walnut Cake €32.00

Tunisian Orange Cake GF €25.00

Knockdrinna Apple Tart €17.50

Tart au Citron €40.00

Lemon Drizzle Traybake €30.00

Orange Drizzle 9" round €25.00

Blueberry & Lemon Blondie or Raspberry Blondie €28.00

Chocolate Fudge Cake €45.00

Peaches & Cream Sponge €40

Blueberry, Lemon & Coconut Sponge €40

Baileys Chocolate Tart €35.00

Chocolate Brownie GF €25.00

Lemon Bars Traybake €30.00

Caramel Slice Cake €28.00

Biscoff Caramel Slices €28.00

Carrot Cake €35.00

Red Velvet Cake €45.00

Oreo sponge Cake €45.00

Cheesecake €35.00

Flapjack 9 Square Cake €20.00

Fresh Berry Roulade with Lemon Curd or Raspberry Coulis €40.00

Pamela Sheridan Design 14/05/25



KNOCKDRINNA
- CAFE -

Special Occasion CATERING MENU



KNOCKDRINNA
- CAFE -

Contact Pauline on

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BUFFET OPTIONS

Cold Meat Platter

Honey Glazed Ham and Roast Stuffed Turkey Platter
Price on request

Glazed side of Goatsbridge Baked Trout
Price on request

Platter of O Neills Cocktail Sausages
with a honey and mustard glaze
€20 (serves 10)

Cheeseboard
with crackers fruit and chutney
Price on request

Knockdrinna Quiche €32 (serves 8/10)

Option 1: Caramelised onion, sun dried tomato, spinach and cheddar cheese

Option 2: Grilled Asparagus and Goats Cheese

Option 3: Roast Pepper, Feta and Spring Onion

Option 4: Roast Pepper, Spinach & Goats Cheese

Knockdrinna Mini Pork Sausage Rolls €2.50 each

Knockdrinna Mini Vegetarian Rolls €2.50 each

SALAD SELECTION

€17.50 per 1kg bowl, (serves 10)

Option 1: Traditional Knockdrinna Coleslaw

Option 2: Carrot Cranberry and Sesame

Option 3: Broccoli red onion and cashew

Option 4: Bulgar and peas with sesame and soya dressing

Option 5: Chickpea Sweet potato in a tahini dressing

Option 6: Bombay Salad (spicy veg and noodle salad)

Option 7: Potato and Green bean with a buttermilk ranch dressing

Option 8: Asian Slaw, red & white cabbage with grated carrot in an Asian dressing

MAINS

(served in foil containers suitable for reheating at home)

Minimum order 4 portions

Slow Cooked Beef Stroganoff - Price on request

A slow cooked melt in the mouth beef dish with a creamy mushroom sauce

Slow Cooked Beef Bourguignon - Price on request

A slow cooked melt in the mouth beef dish in a red wine sauce with onions & mushrooms

Moroccan Lamb Tagine - Price on request

Slow cooked melt in the mouth lamb with a range of Moroccan spices with apricots & almonds

Paprika Chicken - €9 per serving

Chicken fillets in a delicious smoky creamy paprika sauce with spinach

Fish Pie - €10 per serving

with salmon, haddock, cod and a creamy mash

Hake or Salmon, Broccoli Bake - €10 per serving

in a lemon & herb crust topping

Slow Cooked Irish Lamb Stew - Price on request

with baby potatoes & seasonal vegetables

Lamb and Sweet Potato Curry - Price on request

Tender pieces of lamb marinated with spices and garlic and slow cooked with tomatoes & sweet potatoes

Thai Chicken Curry - €9 per serving

Classic Thai curry cooked in coconut milk with tender chicken pieces, vegetables and herbs

Thai Vegetarian Curry - €9 per serving

Delicious Thai vegetarian curry cooked in coconut milk with healthy, hearty vegetables and herbs. This dish is also Vegan.

Beef Lasagna - €9 / €9.50 GF per serving

Homemade rich & juicy meat sauce between layers of pasta and a creamy bechamel sauce

Vegetarian Lasagna - €9 per serving

Homemade meatless lasagna made with seasonal vegetables in a tomato sauce between layers of pasta and a creamy bechamel sauce

Beef & Guinness Stew - Price on request

A rich traditional Irish beef stew best served with creamy mash

SIDES

Option 1: Creamy Mash €2.50 per portion

Option 2: Potato Gratin €4.50 per portion

Option 3: Long Grain Rice €2.50 per portion