

DESSERTS

Malteser Biscuit Cake €22.00

Raspberry Bakewell Cake €22.00

Coffee & Walnut Cake €25.00

Tunisian Orange Cake GF €22.00

Knockdrinna Apple Tart €17.50

Tart au Citron €35.00

Lemon Drizzle Traybake €25.00

Blueberry, Lemon & White Chocolate Blondie €28.00

Chocolate Fudge Cake €45.00

Baileys Chocolate Tart €35.00

Chocolate Brownie GF €25.00

Caramel Slice Cake €28.00

Biscoff Caramel Slices €28.00

Carrot Cake €30.00

Red Velvet Cake €45.00

Cheesecake €35.00

Flapjack 9 Square Cake €18.00

Fresh Berry Roulade with Lemon Curd or Raspberry Coulis €40.00

Pamela Sheridan Design 1/8/24



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
€5.50 per person

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
€9 per person

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) €8.50 per serving

Slow Cooked Beef Stroganoff

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

Slow Cooked Beef

Bourguignon

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

Moroccan Lamb Tagine

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

Paprika Chicken

*Chicken fillets in a delicious smoky
creamy paprika sauce with spinach*

Fish Pie

*with salmon, haddock, cod
and a creamy mash*

Hake or Salmon, Broccoli Bake

in a lemon & herb crust topping

Slow Cooked Irish Lamb Stew

with baby potatoes & seasonal vegetables

Lamb and Sweet Potato Curry

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

Thai Chicken Curry

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

Thai Vegetarian Curry

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

Beef Lasagna

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

Vegetarian Lasagna

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

Beef & Guinness Stew

*A rich traditional Irish beef stew best
served with creamy mash*

SIDES

€2.50 per portion

Option 1: Creamy Mash

Option 2: Potato Gratin

Option 3: Long Grain Rice

Option: Potato Leek & cheese gratin
(€3 per portion)