

DESSERTS

Malteser Biscuit Cake €25.00

Raspberry Bakewell Cake €25.00

Coffee & Walnut Cake €28.00

Tunisian Orange Cake GF €25.00

Knockdrinna Apple Tart €17.50

Tart au Citron €35.00

Lemon Drizzle Traybake €30.00

Orange Drizzle 9" round €25.00

Blueberry & Lemon Blondie or Raspberry Blondie €28.00

Chocolate Fudge Cake €45.00

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



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KNOCKDRINNA
- CAFE -

Special Occasion CATERING MENU



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 - €10 per serving
A slow cooked melt in the mouth beef dish with a creamy mushroom sauce

Slow Cooked Beef Bourguignon - €10 per serving
A slow cooked melt in the mouth beef dish in a red wine sauce with onions & mushrooms

Moroccan Lamb Tagine - €10 per serving
Slow cooked melt in the mouth lamb with a range of Moroccan spices with apricots & almonds

Paprika Chicken - €8.50 per serving
Chicken fillets in a delicious smoky creamy paprika sauce with spinach

Fish Pie - €8.50 per serving
with salmon, haddock, cod and a creamy mash

Hake or Salmon, Broccoli Bake - €8.50 per serving
in a lemon & herb crust topping

Slow Cooked Irish Lamb Stew - €10 per serving
with baby potatoes & seasonal vegetables

Lamb and Sweet Potato Curry - €10 per serving
Tender pieces of lamb marinated with spices and garlic and slow cooked with tomatoes & sweet potatoes

Thai Chicken Curry - €8.50 per serving
Classic Thai curry cooked in coconut milk with tender chicken pieces, vegetables and herbs

Thai Vegetarian Curry - €8.50 per serving
Delicious Thai vegetarian curry cooked in coconut milk with healthy, hearty vegetables and herbs. This dish is also Vegan.

Beef Lasagna - €8.50 per serving
Homemade rich & juicy meat sauce between layers of pasta and a creamy bechamel sauce

Vegetarian Lasagna - €8.50 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 - €10 per serving
A rich traditional Irish beef stew best served with creamy mash

SIDES €2.50 per portion

Option 1: Creamy Mash

Option 3: Long Grain Rice

Option 2: Potato Gratin

Option 4: Potato Leek & cheese gratin (€3 per portion)