Junday

€39 per person

To Start

Spring Pea and Spinach Soup D,Sul,Cl Skeaghanore Duck Liver Parfait D,E,Sul Lemon Poached Salmon F Platter of local cheeses and charcuterie Sul Mediterranean style pasta salad Gw,D, Pn Persian style rice salad Sul Local leaves Pickled carrot and cucumbers Sul Watercress and green bean salad Sprouting broccolis and spicy ranch dressing salad D,E,Mu Roasted beetroot and dukkha salad Se,D

Mains

On the buffet

Perfectly golden roast potatoes Gw,D Roasted root vegetables D Cauliflower and cheese gratin D Mac and Gubbeen Cheese gratin Gw,D Yorkshire pudding Gw,E Charred Cabbage with a café de Paris buter D Garlic Potatoes D,Sul

From the carving station

Roast leg of East Cork lamb Roast sirloin of West Cork beef Grilled Clonakilty chicken supreme Herb crusted fillet of Wild Atlantic cod F,D Crispy pork belly porchetta with crackling

Dessert Station

Homemade Pavlova E Easter egg and chocolate cheesecake E,Gw,D Chocolate Brownie D,E,So Apple & Red Berry Crumble D,Gw,Sul Jelly and cream cups Lemon and lavender posset D,E Lemon Curd D,E Fresh Fruits Freshly Whipped Cream D Berry Coulis Raspberry Compote Caramelised White Chocolate So Vanilla Ice Cream on ice D,E Honeycomb Bits Homemade Crème Anglaise D,E



Cork International Hotel

Allergens

(D) Milk Products (E) Eggs (Mu) Mustard(Cl) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans(So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Vo) Vegan (Vg) Vegetarian All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish