Cork International Hotel

SET DINNER MENU 2 COURSES €39.00PP | 3 COURSES €44.00PP

TO START

Pan Fried Atlantic Prawn Pil Pil,

Chilli & Garlic Prawns in Extra Virgin Olive Oil Served with Sour Dough Bread and Pickled Fennel & Rocket Salad Cr Gw Sul

Seasonal Soup of the Day

Homemade Murphy's Brown Soda Bread CI D E Go Gw Sul Vg

MAIN COURSE

Pan Roasted Wild Cod Fillet

Gubbeen Chorizo & Smoked Chicken

Croquette

Apple & Fennel Salad, Pickled Chillis and

Chimichurri Rojo

CI D E Gw Mu Sul

Summer Poke Bowl

Sticky Rice, Gochujang Glazed Beans, Asian

Slaw, Avocado, Mango, Pickled Chillis, Ginger &

Sesame Salsa and Dragon Dressing CI Mu So Ss Sul Vo

Olive & Sun-Dried Tomato Salad, Warm Green Beans, Fried Potato Pavé and Herb Broth Al Cr D F Gw Mo Sul

Fresh Pappardelle Pasta

Roasted Red Pepper Coulis, Charred Mediterranean Vegetables, Fresh Basil and Ardsallagh Feta Cheese D E Gw Sul Vg

Roast Sirloin of Irish Beef

Beef Cheek Bonbon, Charred Greens, Champ Potato, Red Wine Jus CI D Gw Sul

Middle Eastern Shawarma Chicken Supreme

Persian Saffron Rice, Tomato and Pomegranate Salsa, Toasted Almonds, Yogurt Dressing AI D Gf

Slow Cooked Duck Leg Confit

Charred Greens, Fried Potato Pavé & Chimichurri Rojo

CI D Gw Sul

All served with Roasties and Buttered Seasonal Vegetables

D

to finish

NYC Inspired Baked Vanilla Cheesecake

Marinated West Cork Strawberries, Wild Berry and Star Anise Compote D Gw

Lemon, Ginger & Chilli Posset

Crushed Sablé Biscuit, Raspberry Sorbet, Fresh Raspberries D E Gw **Classic Summer Eton Mess**

Fresh Berries, Chantilly Cream, Toasted Almonds, Crushed Pavlova

Passion Fruit and Coconut Crémeux

Exotic Fruit Coulis, Mango Sorbet, Crumbled Sablé D E Gw

Allergy Information; Eggs E, Milk Products D, Shellfish SH, Molluscs MO, Fish F, Crustations CR, Peanuts P, Almond AL, Walnut WN, Cashew CH, Pecan Nut PC, Brazil Nut BZ, Macadamia Nut MC, Pistachio Nut PS, Sesame SE, Soya SO, Sulphur Dioxide Sul, Wheat Gw, Barley Gb, Rye Gr, Oat Go, Celery Cl, Mustard MU, Lupin L, Vegan Vo, Vegetarian Vg, GF Option Available. All our meats, poultry & game are "Feile Bia" approved & our beef is 100% Irish.