



CORK INTERNATIONAL HOTEL

Sample Occasions Dinner Menu

2 Course €42.50 3 Course €50.00

To Start

CLASSIC PRAWN COCKTAIL SALAD

Lemon Poached Prawns in Marie Rose Sauce, Baby Gem Leaves, Pickled Red Onions

Cr Mu E D Sul

CHICKPEA BHAJI

Confit Peach, Mint Salad, Cashew Tatziki Ch Se So Sul Vo Gw

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

Shaved Vegetable Salad D Gw CL Mu E Sul

SEASONAL SOUP OF THE DAY

Served with Cuthberts Brown Bread. Agf, D, Gw, Go, Sul

In the Middle

CHARGRILLED SIRLOIN STEAK

Served with Grilled Flat Mushroom, Watercress, Rocket Salad & Broccolini, Skinny Fries, Pink Peppercorn Sauce or Garlic Butter (€10 Supplement) Agf CI D F So Sul

ROAST STRIPLOIN OF IRISH BEEF

Creamy Mashed Potatoes, Butternut Squash Puree, Charred Broccolini, Rich Red Wine Jus.

Agf CI D Gw Sul

CHARRED CHICKEN SUPREME

Soy & Ginger Glaze, Miso Roasted Pac Choi, Steamed Jasmine Rice, Soy & Horseradish Broth.

Gf D So Se Sul

HERB & PARMESAN CRUSTED WILD ATLANTIC HAKE FILLET

Thyme Roasted Baby Potatoes, Provençale Sauce, Truffled Gremolata

F Sul D Mo Gw

MASOOR CHANA DAHL

Chickpea, Leek & Lentil Dahl, Confit Peaches, Cashew Cream, Chickpea Fritter

Gw Agf Ch Vo

SERVED WITH SEASONAL VEGETABLES AND PERFECT ROAST POTATOES D SUL

To End

GOLDEN HOUR PANNACOTTA

Lime & Basil Infusion, West Cork Strawberries, Oat & Honey Shortbread Vo Gf Sul So

RASPBERRY PARFAIT

Dark Chocolate Ganache, Pistachio Crumble, Vanilla Crème Gf D Sul Al So Ps E

BROOKLYN'S FAMOUS BLACK OUT CAKE

Chocolate Génoise, Amarena Cherries, Candied Hazelnuts, Chantilly Cream, Caramelised White

Chocolate D Gw E Sul Hn Al

ESPRESSO CRÈME BRULÉE

Vanilla Shortbread, Hazelnut Brittle Gw Agf D E Hn Sul Al

Freshly Brewed Barry's Tea and Java Coffee

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (CI) 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 (Hn) Hazelnut.
All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught