



CORK INTERNATIONAL HOTEL



## TO START

Seasonal Vegetable Soup CI Gf  
with Murphy's Brown Soda Bread  
CI D E Go Gw Sul Vg

## IN THE MIDDLE

Oven Baked Fillet of Hake  
with Roasted Baby Potatoes & Lemon Butter  
Sauce  
D F Gf Sul

Or

Supreme of Chicken with Whipped Scallion  
Potatoes & a Jameson and Pink Peppercorn  
Sauce D Gw Sul

All served  
with Seasonal Vegetables and Crisp Roast  
Potatoes  
CI D Gf Sul

## TO END

Lemon Cheese Cake  
with Citrus Chantilly Cream & White  
Chocolate Crumb  
D E Gw Se Sul

Freshly Brewed Barry's Tea and Java Coffee

All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught. Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining

**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