



CORK INTERNATIONAL HOTEL

## Sample Occasions Dinner Menu

2 Course €42.50 3 Course €50.00

### To Start

#### UNION HALL SMOKED SALMON

Smoked Caraway Mayonnaise, Crispy Capers, Dill & Almond Pesto, Soda Bread Croutons  
Agf Gw Al Go F E Mu Sul

#### LEVANTINE FALAFEL

Preserved Apricot Salsa, Houmous, Raita Dressing, Toasted Almonds Al D Gw Sul Se

#### 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,  
New Yorker Skinny Fries, Pink Peppercorn Sauce, or Garlic Butter (€10 Supplement) Agf CI D F So Sul

#### ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby 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, Oyster Mushroom & New Season Spinach, Parmesan cream, Truffled  
Gremolata  
F Sul D Mo Gw

#### SALT-BAKED GOLDEN BEETROOT

Watercress & Bulgar Wheat Pilaf, blood Orange & chili salsa, peppered. watercress salad, Cashew  
Cream Emulsion  
Gw Sul CI Mu Ch

Served with Seasonal Vegetables and Perfect Roast Potatoes D Sul

### To End

#### Brooklyn's Famous Black Out Cake

Amarena Cherries, Candied Hazelnuts, Chantilly Cream, Caramelised White Chocolate  
D Gw E Sul Hn Al

#### Pineapple Up Side Down Cake

Citrus Syrup, Lime & Coconut Mousse, Marinated Orange Segments  
Vo Sul

#### Rhubarb & Almond Delice

First of the Season Rhubarb & Vanilla Compote, Apple Cider Jelly, Almond Streusel  
Gf D Sul Al

Freshly Brewed Barry's Tea and Java Coffee

### 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