



CORK INTERNATIONAL HOTEL

Sample Occasions Lunch Menu

2 Course €37.50 3 Course €45.00

To Start

LEVANTINE FALAFEL

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

NEW YORK INSPIRED CHICKEN WINGS

House Hot Sauce and Cashel Blue Cheese Dip Agf D E Gw Mu So Sul

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. Cl Sul D Vg Gw Go So, Se

In the Middle

ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby Potatoes, Butternut Squash Puree, Charred Broccolini, Rich Red Wine Jus.
Agf Cl 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 Cl 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

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