




CORK INTERNATIONAL HOTEL


## Sustainable Private Dining Menu

Create your own menu, please choose your allocated menu below


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### Starters

CHEFS SOUP OF THE DAY   
Buckley's Brown Soda Bread &  
Irish Salted Butter

HERITAGE BEETROOTS   
Ardsallagh Goats' Cheese, Candied  
Walnuts, Pickled Red Onions, Honey &  
Mustard Dressing.

WILD ATLANTIC FISH CAKE   
Waterfall Farm Leaves, Passion Fruit  
Mayonnaise, Sun Blushed Tomato Salsa


CARAMELISED WHITE ONION, SUN BLUSHED   
TOMATO & SMOKED GUBBEEN TARTLET  
Basil & Rocket Salad, Olive Tapenade

SPUD & PULSE SALAD   
Black & Orange Lentils, Roasted Sweet Potato, Black  
Beans, Sprouting Broccoli, Pickled Chillies


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### Main Courses


All Served with Golden Roast Potatoes & Seasonal Vegetables on the Table

RATATOUILLE & TEMPEH STUFFED COURGETTE   
Baby Potato & Sun Blushed Tomato Cake, Caper Sauce Vierge

WILD ATLANTIC HAKE   
Basil & Lemon Crust, Charred Broccoli, Cannellini Bean Casserole, Saffron & White Wine Sauce.

TIM MULCAHY'S MARINATED IRISH CHICKEN SUPREME   
Toasted Freekeh, Top to Tail Roasted Carrots, Curried Coconut Sauce.

CHESTNUT & CASHEW WELLINGTON   
Glazed Root Vegetables, Charred Broccoli, Honey and Thyme Dressing.

ROOT VEGETABLE & LENTIL TAJINE   
Charred Cabbage Hearts, Harissa & Yogurt Dressing, Toasted Almonds  
All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught.

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### Dessert Plate

Leftover Croissant Bread & Butter Pudding  
Seasonal Fruit Crumble Tartlet  
Coconut & Chocolate Tart  
Served with Caramelised White Chocolate & A Seasonal Fruit Compote

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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 experience and we will endeavour to meet your specific needs.



This dish has been created to contribute to our Zero Food Waste Targets. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter.