



CORK INTERNATIONAL HOTEL



Sustainable Christmas Private Dining Menu

Create your own menu, please choose your allocated menu below

Starters (Choose 2)

PICKLED WINTER VEGETABLE SALAD

Beetroot, Celeriac, Rainbow Carrots & Baby
Radish with a Cranberry Vinaigrette and
Toasted Hazelnuts. Sul Mu Hn So

ROASTED CHESTNUT & PARSNIP SOUP

Served with Brown Bread Croutons &
Cranberry Crème Fraiche. D So Gw E Sul CI

SMOKED MACKEREL & HORSERADISH PÂTÉ

Served with Toasted Buckley's Brown Soda
Bread & Pickled Apple. F D Gw Go E Sul Mu

Main Courses (Choose 2)

SLOW-COOKED IRISH VENISON & RED WINE RAGOUT

Rosemary Roasted Potatoes, Buttered Winter Greens, Cranberry & Port Sauce. Gf CI Sul D

PAN ROASTED SUSTAINABLY CAUGHT COD FILLET

Black Garlic Cream Sauce, Honey-Roasted Root Vegetables & Crispy Kale. Gf F D Sul CI

CHESTNUT & CASHEW WELLINGTON

Glazed Root Vegetables, Charred Broccoli, Honey and Thyme Dressing. Gw Ch Sul CI So Vo Se Nuts

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 seafood is sustainably caught.

Dessert (Choose 2)

SPICED PEAR & ALMOND TART

Served with Brandy Custard & Toasted Hazelnut Praline. E Gw D AI Hn Sul

CHOCOLATE & ORANGE PUDDING

Rich Dark Chocolate & Candied Orange Anglaise. E D Sul So Gw

FIVE SPICE APPLE MERINGUE

Whiskey Caramel, Spiced Apple Compote, Gluten Free Granola. Gf E D Sul

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.