



CORK INTERNATIONAL HOTEL

Festive Lunch

2 Course | €39.50

3 Course | €47.00

Served in our Atlantic and Pacific Restaurant,
Private and Semi Private Areas Available | Private Bar and Drink Packages Available

STARTERS

WARMED FLAKED IRISH SALMON

Lemon Poached Salmon, Fried Potatoes, Capers,
Charred Red Onions with Madras & Raisin Dressing
D F Gf Mu Sul

TRIO OF MUNSTER CHEESE CROQUETTES

Ardsallagh Goat's Cheese, Gubbeen Mature &
Hegarthy Cheddar, Pear & Kinsale Mead Ketchup,
Charred Hispi Cabbage Slaw D E Gw Mu Vg

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

with Shaved Vegetable Salad
CI D E Gw Mu Sul

SEASONAL SOUP OF THE DAY

Served with Cuthberts Brown Bread
CI D Go Gw Vg Se So Sul

MAINS

ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby Potatoes, Celeriac Puree,
Charred Broccolini, Rich Red Wine Jus
Agf CI D Gw Sul

CLASSIC ROAST TURKEY AND HONEY GLAZED HAM

Sage and Orange Stuffing, Roasted Parsnip,
Champ Potato, Roast Gravy
CI D Gw Sul

CELERIAC FRITTER PARMIGIANA

Caponata of Winter Vegetables, Sauteed Broccolini,
Pomme Rissolle, Lemon Dressing
D E Gw Vg Sul

HERB & PARMESAN CRUSTED WILD ATLANTIC HAKE FILLET

Squid, Gubbeen Chorizo & Borlotti Bean Hot Pot,
Rocket Leaves, Devilled Butter D F Gw Mo Sul

DESSERTS

WARM CHRISTMAS PLUM PUDDING

Brandy Custard, Mulled Berry Compote, Salted
Caramel Ice Cream D E Gw So Sul Wn

BROOKLYN BLACKOUT CHOCOLATE CAKE

Espresso Custard, Marinated Blackberries, Fresh Cream
AI D E Gw So Sul

WHITE CHOCOLATE & CRANBERRY CHEESECAKE

Spiced Cranberry, Orange & Saffron Salad D E Gw Sul

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE

Served with Mini Mince Pies D E Gw N SUL





CORK INTERNATIONAL HOTEL

Festive Dinner

2 Course | €42.50

3 Course | €50.00

Served in our Atlantic and Pacific Restaurant,
Private and Semi Private Areas Available | Private Bar and Drink Packages Available

STARTERS

WARMED FLAKED IRISH SALMON

Lemon Poached Salmon, Fried Potatoes, Capers,
Charred Red Onions with Madras & Raisin Dressing
D F Gf Mu Sul

TRIO OF MUNSTER CHEESE CROQUETTES

Ardsallagh Goat's Cheese, Gubbeen Mature &
Hegarty Cheddar, Pear & Kinsale Mead Ketchup,
Charred Hispi Cabbage Slaw D E Gw Mu Vg

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

with Shaved Vegetable Salad
CI D E Gw Mu Sul

SEASONAL SOUP OF THE DAY

Served with Cuthberts Brown Bread
CI D Go Gw Vg Se So Sul

MAINS

ROAST STRIPLOIN OF IRISH BEEF

Thyme Roasted Baby Potatoes, Celeriac Puree,
Charred Broccolini, Rich Red Wine Jus
Agf CI D Gw Sul

CLASSIC ROAST TURKEY AND HONEY GLAZED HAM

Sage and Orange Stuffing, Roasted Parsnip,
Champ Potato, Roast Gravy
CI D Gw Sul

CELERIAC FRITTER PARMIGIANA

Caponata of Winter Vegetables, Sauteed Broccolini,
Pomme Rissolle, Lemon Dressing
D E Gw Vg Sul

HERB & PARMESAN CRUSTED WILD ATLANTIC HAKE FILLET

Squid, Gubbeen Chorizo & Borlotti Bean Hot Pot,
Rocket Leaves, Devilled Butter D F Gw Mo Sul

DESSERTS

WARM CHRISTMAS PLUM PUDDING

Brandy Custard, Mulled Berry Compote, Salted
Caramel Ice Cream D E Gw So Sul Wn

BROOKLYN BLACKOUT CHOCOLATE CAKE

Espresso Custard, Marinated Blackberries, Fresh Cream
AI D E Gw So Sul

WHITE CHOCOLATE & CRANBERRY CHEESECAKE

Spiced Cranberry, Orange & Saffron Salad D E Gw Sul

COCONUT & MANGO POSSET

Lime Syrup, Compressed Pineapple, Coconut Crumb
Vo So Sul

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE

Served with Mini Mince Pies D E Gw N SUL