



# CORK INTERNATIONAL HOTEL

## Communion Lunch

Served in our Atlantic and Pacific Restaurant

Drink Packages Available

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### STARTERS

#### LEVANTINE FALAFEL

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

#### NEW YORK INSPIRED CHICKEN WINGS

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

#### CLASSIC CHICKEN, BACON & LEEK VOL AU VENT

Shaved Vegetable Salad.  
E D Gw So

#### HOMEMADE VEGETABLE SOUP

Served with Cuthberts Brown Bread.  
Agf, D, Gw, Go, Sul

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### MAINS

#### ROAST STRIPLOIN OF IRISH BEEF

Creamy Mash, Butternut Squash Puree, Charred  
Broccolini, Rich Red Wine Jus.  
CI D Gw Sul

#### CHARRED CHICKEN SUPREME

Soy & ginger glaze, Miso roasted Pak choi, steamed jasmine  
rice, Soy & Horseradish broth.  
Gf D So Se Sul

#### MAKHANI VEGETABLE CURRY

Served with Crispy Onions, Yoghurt Dressing &  
Fresh Coriander  
CI Ch D Gf Sul Ch

#### HERB CRUSTED WILD ATLANTIC HAKE FILLET

Roasted Baby Potatoes and a Lemon Cream Sauce  
D F Gw Mo Sul

Served with Seasonal Vegetables and Perfect Roast Potatoes  
D Sul

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### DESSERTS

#### BROOKLYN'S FAMOUS BLACK OUT CAKE

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

#### BROOKLYN BLACKOUT CHOCOLATE CAKE

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

#### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Served with Carmelized Chocolate, Berry Coulis &  
Fresh Cream  
Gw D Sul So E

#### COCONUT & MANGO POSSET

Lime Syrup, Compressed Pineapple, Coconut Crumb  
Vo So Sul

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE