



# CORK INTERNATIONAL HOTEL

## Festive Dinner

2 Course | €45.00

3 Course | €55.00

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

#### 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