



CORK INTERNATIONAL HOTEL

Festive Party Night

STARTERS

BUTTERNUT SQUASH & SAGE SOUP

Fresh Herb Cream

CI D E Sul

LIME & HARISSA PRAWN SALAD

Celeriac & Fennel Slaw, Lemon Oil

Cr E F Gf Mu Sul

WARM BREAD ROLLS AND IRISH SODA BREAD

with Irish Salted Butter

MAINS

GARLIC & HERB ROASTED
WILD ATLANTIC HAKE

Champ Potato, Roasted Parsnip

Dill & Lemon Cream Sauce

CI D F Sul

CLASSIC ROAST TURKEY AND
HONEY GLAZED HAM

Sage and Orange Stuffing, Roasted
Parsnip, Champ Potato, Roast Gravy

CI D Gw Sul

SEASONAL VEGETABLES

with Irish Salted Butter

D Sul

DESSERT

DUO OF FESTIVE DESSERTS

Winter Berry & White Chocolate Cheesecake

Mulled Berries & Salted Caramel & Pear Mousse

Served with Freshly Whipped Cream and Caramelised White Chocolate

FRESHLY BREWED

Barry's Tea & Java Coffee