



CORK INTERNATIONAL HOTEL

Sample Occasions Dinner Menu

Served in our Atlantic and Pacific Restaurant

Drink Packages Available

STARTERS

ARANCINI

Wild Mushroom & Goats Cheese Aranchini,
Paris Mushroom & Truffle Puree, Herb Salad,
Chive Dressing D E Gw Sul

HOT BUTTER SQUID

Curried Runner Bean Ginger & Chili Salad, Mango
Chutney Gw D Sul F Cr

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

MAINS

ROAST STRIPLOIN OF IRISH BEEF

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

CHARRED CHICKEN SUPREME

Safron Potato Fondant, Fennel Confit & Reduced
Chicken Stock Jus CI D Gb Mu So Sul

CASHEW NUT ROAST

Confit Celeriac, Tenderstem Broccoli, Goma
Dressing Agf Ch So Se Gw Vo

HERB & CITRUS ROASTED

WILD ATLANTIC HAKE

Served with Baby Potatoes, Sautéed Broccoli & a
Lemon Butter Sauce F D Sul Gf

BUTCHER'S CUT OF THE DAY (€14 Supplement)

Served with Seasonal Vegetables and Perfect Roast Potatoes D Sul

DESSERTS

NEW YORKER AUTHENTIC

BAKED CHEESECAKE

Poached Berries, Caramelised White
Chocolate. D E Gw Sul AI

CROISSANT & WHITE CHOCOLATE

BREAD & BUTTER PUDDING

Bourbon Caramel Sauce, Vanilla Ice Cream
D E Gw So Sul AI

WALNUT & COFFEE CAKE

Served with Poached Apricots & Berry Sorbet
D E Wn Gw

SEASONAL PANNACOTTA

Vegan & Coeliac Friendly, Orange & Cinamon
Infusion, Mulled Berries, Oat & Maple
ShortbreadGo So Sul Vo

FRESHLY BREWED BARRY'S TEA & JAVA COFFEE