



# CORNSTORE

## STARTER

**Homemade Soup of The Day** with treacle brown bread (g)

**Fillet Beef Carpaccio** with pickled wild mushroom, smoked salt & Dijon ice cream (g)

**Lamb Risotto** with sage, crisp belly of lamb, curried cauliflower & roast artichokes

**Crab Brulee** with sourdough & crisp Thai veg salad

**Smoked Salmon** with salmon rillettes, fennel & orange salad, blinis, horseradish & crème fraiche dressing (g)

**Burrata Mozzarella** with balsamic lentils & heirloom tomato (g) (v)

**Roast Winter Salad** with honeyed parsnips, roasted red onion & butternut squash, parmesan crisps, dressed with a Dijon & rapeseed oil dressing (g) (v)

## MAINS

**Baked Mini Cannelloni** of Butternut Squash, goat cheese, spinach & sundried tomato cream sauce (v)

**Crisp Confit Duck Leg** with charred savoy cabbage, confit truffle 7 potato fondant & dashi consommé (g)

**Roast Rump of Lamb** with honey glazed squash, pomegranate seeds, crisp kale, toasted pine nuts with a mint pesto (g)

**Roast Chicken Breast** with confit leg croquette, potato gratin, savoy cabbage & thyme jus

**Rock Seabass** with udon rice noodles & sisho vegetables (g)

**Oven Roasted Cod** with potato, chorizo, tomato & kale ragout (g)

**Dry Aged Sirloin Steak** with mash, portobello mushroom, buttermilk onion ring & green peppercorn sauce

Or

**Dry Aged Angus Fillet Steak (€3 supp)**

## DESSERTS

**New York style Baked Alaska Cheesecake** with fresh berries

**Cornstore Christmas Pudding** with brandy anglaise & cinnamon cream

**Flourless Chocolate Cake** with fresh cream & peanut brittle (g)

€42

*(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH  
12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE  
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS  
PLEASE LET YOUR SERVER KNOW*