



# CORNSTORE

## CORPORATE SET MENU

### STARTERS

**Foie Gras Parfait** with grape & apple chutney, brioche navette

**Smoked Duck Breast** with charred cabbage, celeriac remoulade, pomegranate & mint salsa (g)

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

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

**Heirloom Tomato Salad** with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)

**Charred Scallops & Sushi Rice** with dashi sauce, fava beans, pickled mushrooms & seaweed (g)

### MAINS

**Conchiglioni Pasta** stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)

**Crisp Confit Duck Leg** with chorizo potatoes, pak choi, red onion jam & hoisin sauce (g)

**Rack & Rolled Lamb** with rack of lamb, rolled shoulder of lamb, crushed chantenay carrots, swiss greens & minted pea jus (g)

**Breast & The Leg of Chicken** with bacon braised leeks, smoked Applewood cheese mash & mushroom cream sauce (g)

**Rock Seabass** roast potato, spaghetti veg, grape & tarragon beurre blanc (g)

**Baked Salmon & Grilled Prawns** with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise (g)

**Dry Aged Fillet Steak** with mash, portobello mushroom, buttermilk onion ring & green peppercorn sauce (g)

### DESSERTS

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

**Sticky Toffee Pudding** with vanilla ice-cream & caramel sauce

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

**Irish Farmhouse Cheeseboard** with apple chutney, crackers & fresh fruit

€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