

CORNSTORE

CORK | LIMERICK

CHRISTMAS SET MENU

STARTERS

Smoked Ham Hock & White Bean Soup with white truffle oil

Smoked Buffalo Burrata with balsamic lentils and heirloom tomatoes

Roast Winter Salad with honeyed roast parsnip, roast red onion, quinoa, butternut squash, parmesan crisps, Dijon & rapeseed oil dressing

Lamb Belly Risotto crisp lamb belly, curried cauliflower & roast artichokes

Fillet Beef Carpaccio with pickled wild mushroom, smoked salt & Dijon ice cream

Smoked Salmon with salmon rillettes, fennel & orange salad, horseradish & crème fraiche dressing, blinis

Prawn Pil Pil with chilli, garlic oil & sourdough bread

MAINS

Baked Mini Cannelloni's of roast butternut squash, goats' cheese, spinach & sundried tomato cream sauce

Crisp Duck Confit Leg with chorizo, pak choi, baby potatoes, caramelised red onion & hoisin sauce

Baked Salmon & Grilled Prawns with fondant potato, tender stem broccoli, sautéed samphire with caper and lemon beurre blanc (g)

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

Pan Seared Stone Bass with red chilli shiso salsa, udon noodles, crisp mangetout & pak choi

Dry Aged Sirloin Steak with mash, buttermilk onion rings, Portobello mushroom & green pepper sauce

or

Dry Aged Angus Fillet Steak (€3 Supplement)

DESSERTS

Vanilla Crème Brulée with classic shortbread biscuit (g)

Flourless Chocolate Cake with fresh cream (g)

Winter Berry & Apple Nutty Crumble with warm crème anglaise & vanilla ice cream

Cornstore Homemade Christmas Pudding with vanilla ice cream & creme anglaise

Baked Raspberry & Vanilla Cheesecake with fresh cream & vanilla ice cream

€42

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH 12.5% <u>DISCRETIONARY</u> 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

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