



CORNSTORE

CORK | LIMERICK

CORNSTORE CORPORATE SET MENU

STARTERS

French Onion Soup with parmesan croutons

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

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)

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

Pan Seared Scallops with crisp pork belly & coral cauliflower puree

MAINS

Forest Mushroom & Roasted Artichoke Risotto with a parsnip crisp & rocket salad (g) (v)

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

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

Roasted Rack & Carved Rump of Lamb, confit garlic mash, baby carrots with petit pois, & mint jus (g)

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

Rock Seabass with fondant potato, Mediterranean vegetables & a basil mussel beurre blanc (g)

Baked Salmon & Grilled Prawns confit potato, tenderstem broccoli, samphire & caper lemon beurre blanc (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

€45

(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

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