



CORNSTORE

CORK | LIMERICK

CHRISTMAS SET MENU

STARTERS

Homemade Soup of the Day with treacle brown bread

Duck Liver Parfait with a red onion port compote & toasted soldier

Roast Artichoke & Garden Pea Salad with courgette, sweet potato crisps, balsamic lentil vinaigrette & a sundried tomato natural yoghurt dressing (v) (g)

Goat Cheese Crostini with roasted red pepper, fig jam & sundried tomato pesto (v)

Smoked Mackerel with red pepper relish, shaved fennel & salsa verde (g)

Lamb Kebab with mint yoghurt, pickled cucumber & pomegranate

Prawn Pil Pil with sourdough bread (€3 supplement)

MAINS

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

Crispy Rolled Pork Belly with leek lyonnaise, stuffed baked potato, apple puree, cider jus

Oven Roasted Cod with bacon & butter cabbage, grain mustard baby potatoes & lemon beurre blanc

Vegan Charcoal Cauliflower Steak with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay (v)

Pan Seared Salmon with spicy crab & potato bhaji, pea & clove crush, lemongrass & coconut cream

Roast Chicken Supreme with a bread stuffing Yorkshire pudding, rosemary fondue potato, carrot & parsnip puree & pan jus

Dry-Aged Sirloin Steak with spinach, mash & pepper sauce (€5 supplement)

Dry-Aged Fillet Steak with spinach, mash & pepper sauce (€8 supplement)

DESSERTS

Cornstore Christmas Pudding with fresh cream

Vanilla Crème Brule with a salted chocolate biscuit

Warm Sticky Toffee Pudding with vanilla ice-cream

Flourless chocolate cake (g)

€39 Per Person

SAMPLE MENU-SUBJECT TO CHANGE

12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE

**(v) = VEGETARIAN. (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW**

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