

Classic Christmas Menu

CORNSTORE

CORK - LIMERICK

STARTERS

TUNA CEVICHE

roasted pimento pepper w/ a crisp caper dressing (gf)

ROAST RAINBOW SALAD

beetroot, goats cheese crumb, quinoa, truffle honey & garlic crisps (gf)

TURKEY & HAM CROQUETTES

w/ cranberry reduction

PRAWN PIL PIL

w/ sourdough, fresh chilli & spicy garlic oil (€5 supplement)

DUCK LIVER PARFAIT

w/ quince jelly sourdough toast

MAINS

CITRUS HALF CHICKEN

w/ pico de gallo, avocado verde & café de paris wedges (gf)

OVEN ROASTED PORK BELLY

w/ gratin potato, red cabbage, crispy kale, apple purée and cider jus.

BRAISED BEEF ANGUS CHEEK BOURGUIGNON

w/ pearl onions, mushrooms, bacon lardons & honey-glazed carrot (gf) (€5 supplement)

PRIME BEEF DOUBLE BURGER

w/ bacon & bone marrow jam, whiskey ketchup, double cheese (American & Swiss), pickle & fries

BAKED CANNELLONI

roast squash, goats cheese, fig & spinach stuffing in a tomato cream

ROASTED HAKE

w/ grain mustard roast potatoes, roasted beetroot & lemon beurre blanc sauce

DESSERTS

CRÈME BRÛLÉE

with crumble & stewed apples

FLOURLESS CHOCOLATE CAKE

w/ a pistachio gelato & pistachio brittle (gf)

CHRISTMAS STICKY TOFFEE PUDDING

w/ butterscotch sauce, french vanilla icecream, and candied pecans

3 COURSE €45

Please note: This is a draft menu and is subject to change.

(gf) gluten free • (v) vegetarian • (ve) vegan

For allergens, dietary requirements & further information please speak to a member of the team. A discretionary 10% service charge will be added to your bill for large groups of 8 or more. We cannot split bills.



C O R N S T O R E