

Christmas Festive Menu

CORNSTORE

CORK - LIMERICK

STARTERS

CS CHICKEN WINGS

w/ a blue cheese dip & celery stick (gf)

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 (€3 supplement)

DUCK LIVER PARFAIT

w/ quince jelly sourdough toast

MAINS

CITRUS HALF CHICKEN

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

BAKED CANNELLONI

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

OVEN ROASTED PORK BELLY

w/ gratin potato, red cabbage, crispy kale, apple purée and cider jus (gf)

ROAST HAKE

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

AGED SIRLOIN STEAK

w/ spinach, gratin potato & pepper sauce (€8 supplement)

DESSERTS

CRÈME BRÛLÉE

w/ crumble & stewed apples

FLOURLESS CHOCOLATE CAKE w/ pistachio gelato & pistachio brittle (gf)

CHRISTMAS STICKY TOFFEE PUDDING

w/ butterscotch sauce, french vanilla ice-cream, and candied pecans

3 COURSE €55

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