

Signature Christmas Experience

CORNSTORE

CORK - LIMERICK

Starters

FILLET BEEF CARPACCIO

w/ ortiz anchovies & pecorino cheese (gf)

ROAST RAINBOW SALAD

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

TURKEY & HAM CROQUETTES

w/ cranberry reduction

CREAMY BURRATA

w/ extra virgin olive oil, balsamic lentils, roast squash & crispy basil (v)

PRAWN PIL PIL

sourdough, fresh chilli & spicy garlic oil

MINI LOBSTER ROLLS

on brioche w/ tomato chutney

Mains

CONFIT DUCK LEG

w/ sautéed baby potatoes, chorizo, pak choi, red onion marmalade & hoisin sauce

CITRUS HALF CHICKEN

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

ROAST CAULIFLOWER STEAK

w/ romesco sauce, spinach, café de paris butter & toasted almonds (ve) (gf)

PAN SEARED SALMON

w/ potato cream, salsa, olive tapenade, green beans & red wine reduction (gf)

ROASTED HAKE

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

AGED FILLET STEAK

w/ spinach, gratin potato & pepper sauce
(€5 supplement)

AGED SIRLOIN STEAK

w/ spinach, gratin potato & pepper sauce

Desserts

CRÈME BRÛLÉE

with 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

TABLESIDE TIRAMISU

made w/ eleven14 coffee

3 COURSE €65

(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