

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)

CRISPY PORK BELLY

w/ Black Pudding mash, carrot & Parsnip purée, cider jus & apple chutney

BRAISED BEEF ANGUS CHEEK BOURGIGNON

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

PRIME BEEF DOUBLE BURGER

w/ Jack Mac's pancetta & bone marrow jam, whiskey ketchup, double cheese (American & Smoked applewood), pickle, horseradish mayo & fries

BAKED CANNELLONI

roast squash, goats cheese, fig & spinach stuffing in a sun-dried tomato cream & pine nuts (v)

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)

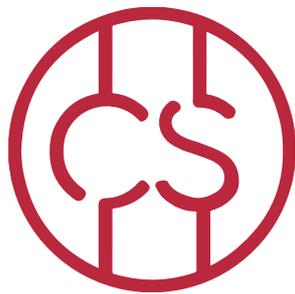
CHRISTMAS STICKY TOFFEE PUDDING

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

3 COURSE €45

(gf) gluten friendly • (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.



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