



CORK INTERNATIONAL HOTEL

Communion Menu 2025

To Start

SPRING PEA VELOUTÉ WITH BBQ IRISH SALMON
Watercress, Crème Fraiche, Lemon Oil. Gf Cl Cr F Sul

ARDSALLAGH GOAT'S CHEESE STUFFED PEPPER
Marinated Bean Tabbouleh, Parsley & Olive Tapenade, Rocket Salad. Al D Gw Mu Sul Vg

CLASSIC CHICKEN, BACON & LEEK VOL AU VENT
Shaved Vegetable Salad. D,Gw,CL

SEASONAL SOUP OF THE DAY
Served with Cuthberts Brown Bread. Agf, D, Gw, Go, Sul

In the Middle

ROAST STRIPLOIN OF IRISH BEEF
Perfect Roast Potato - Roast Jus. D,CL,Gw,SUL

PAN ROASTED WILD HAKE FILLET
Whipped Potato Brandade, Pepparonata, Warm Red Pepper Dressing. Agf D F Sul

CHARRED CHICKEN SUPREME
Rocket & Potato Boulangère, Roasted Fennel, Light Mustard Cream. Gf Cl D Sul Mu

CAVOLO NERO TAGLIATELLE WITH PANGRATTATO
Fresh Tagliatelle in a Parsley Pesto, Wilted Cavolo Nero, Garlic & Rosemary Crumb, Parmesan Shavings D
E Gw Vg So Sul

AUTHENTIC SRI LANKAN CURRY
Chef Mihira's Secret Recipe served with a Mango Salsa, Poppadom and Fragrant Basmati Rice Gf Cl Sul Se
Vo

All served with Buttered Seasonal vegetables (D)

To End

CHERRY & WHITE CHOCOLATE PARFAIT
Caramelised White Chocolate, Amarena Cherries. D E Gw So Sul

DARK CHOCOLATE MARQUISE
Candied Walnut, Chocolate & Walnut Purée with Rum & Raisin Ice Cream. Al D E Gw So Sul Wn

APPLE MADEIRA CAKE
Five Spice Icing, West Cork Whiskey Poached Apples, Toasted Seed Tuile, Vanilla Bean Ice Cream Al D E
Gb Gw So Sul

FIRST OF THE SEASON RHUBARB FOOL
Ginger Posset, Granola, Citrus Sorbet, Chantilly Cream. Gf Al Hn So Go

Freshly Brewed Tea and Coffee

The team at Cork International Hotel would like to thank you for choosing us as your preferred venue for
this very special occasion.

ALLERGENS (D) Dairy (Ms) Molluscs (E) Eggs (M) Mustard (F) Fish (C) Celery (X) Sulphates (Cr) Crustaceans (P)
Peanuts (Sb) Soybeans (M) Milk (Ss) Sesame Seeds (L) Lupin (S) Seeds (G) Gluten (Gw) Wheat (Gc) Wholemeal (Go)
Oats (N) Nuts (Np) Pinenuts (Nh) Hazelnuts (Vo) Vegan (Vg) Vegetarian