



THE IMPERIAL HOTEL  
CORK

F O R K B U F F E T

CHOICE OF 2 MAIN COURSES  
& TEA/COFFEE:

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**€25.00** per person

**Add Soup Course:** €4.50 per person

**Add Dessert:** €5.50 per person

ALL SERVED WITH:

4 Salads

Choice of Baby Potatoes/Gratin Potatoes/Baked Potatoes

Selection of Breads & Oil



# BUFFET DISHES

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## **PORK CHOP**

Grilled on the Bone, Apple Chutney, Golden Raisins

## **BEEF BOURGUIGNON**

Slow Braised, Smoked Bacon, Shallots, Tomato, Mushrooms, Red Wine Sauce

## **LAMB KORMA**

Slow-Roasted, Korma Sauce, Coriander, Raita, Naan

## **CHICKEN SUPREME**

Red Thai Curry, Roasted Vegetables, Saffron Rice, Naan

## **ROAST SIRLOIN OF BEEF**

Lyonnaise Sauce, Duck Fat Roast Potatoes, Crispy Onions  
(€6 Supplement)

## **100Z RIB-EYE STEAK**

Flat Cap Mushroom & Confit Shallot, Peppercorn Sauce  
(€6 Supplement)

## **80Z FILLET STEAK**

Oxtail ground round, Red Onion & Thyme Jam, Café de Paris Butter  
(€7 Supplement)



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# BUFFET DISHES

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## **RACK OF LAMB**

Mint Crust, Crispy Potatoes, Red Pepper & Tarragon Relish  
(€7 Supplement)

## **100Z STEAK BURGER**

Red Onion Croquettes, Pink Peppercorn Sauce, Garlic Roasted Button Mushrooms

## **PORK SAUSAGE**

Bubble and Squeak, Streaky Bacon, Shallot Sauce

## **SEAFOOD GRATIN**

Poached Shellfish & Fresh Fish, Tarragon Velouté topped with Creamed Rooster Potato  
Gratinated with Red Cheddar

## **CRAB & HADDOCK FISHCAKES**

Peperonata, Lemon Aioli, Crispy Capers

## **HAKE FILLET**

Steamed, Lemon and Dill Cream, Confit Lemon

## **DUO OF MONKFISH & SALMON**

Fennel, Tomato and Coriander Couscous, Harissa, Wild Garlic Oil  
(€6 Supplement)



# SALADS

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Rooster Potato, Spring Onion, Sweet Red Onion & Mayonnaise

Chick Peas, Chorizo Artichokes, Broad Beans & Rapeseed Oil

Penne Pasta, Basil, Confit Tomato & Toasted Pine Nuts

Cos Lettuce, Croutons, Salty Bacon, Parmesan & Caesar Dressing

Caprese Salad, Seasonal Leaves, Avocado, Parmesan & Beef Tomatoes

Coleslaw with Chives & Crunchy Bacon

Tagliatelle Pasta, Wild Mushrooms, Thyme & Truffle Vinaigrette

Tossed Seasonal Salad

Roast Beetroot with Citrus Fruits, Crispy Almonds

Couscous with Roasted Peppers & Grated Carrot



# DESSERTS

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## **MANGO MOUSSE**

Passion Fruit Gel, Vanilla Ice Cream

## **RASPBERRY & CHOCOLATE TART**

Chantilly Cream, Raspberry Crisp

## **CAPPUCCINO CHEESECAKE**

Caramel Ice Cream, Short Bread

## **DARK CHOCOLATE MARQUISE**

Berry Compote, Raspberry Sorbet

## **APPLE MADEIRA**

Cinnamon Cream, Caramel Sauce

## **GLAZED LEMON TART**

Vanilla Ice Cream, Fresh Berries

## **TASTING OF IMPERIAL DESSERTS**

