



THE IMPERIAL HOTEL
CORK

PRIVATE
DINING

MENU A

€29.95

ROOT VEGETABLE SOUP

with Croutons

POACHED CHICKEN

Forest Mushrooms, Warm Puff Pastry Case, Herb Dressing

THYME ROASTED CHORIZO

Feta, Black Olives, Baby Leaves, Parmesan Cheese & Honey Dressing

PAN FRIED SUPREME OF CHICKEN

Parsnip Mousseline, Asparagus Tips, Rosemary Cream

GRILLED FILLET OF HAKE

Pea Purée, Ratatouille, Caper & Herb Cream

ROAST FEATHER BLADE OF BEEF

Colcannon Potato, Root Vegetables & Thyme

PAN FRIED 10oz SIRLOIN STEAK

Pomme Purée, Shallot, Mushroom & Asparagus Ragout, Peppercorn Sauce

(€7 supplement)

PASSION FRUIT CHEESECAKE

Kiwi Purée, Passion Fruit Macaroon, Chocolate Transfer

STRAWBERRY PARFAIT

Fresh Berries, White Chocolate Anglaise & Mango Purée

CHOCOLATE & ORANGE MOUSSE

Caramelised Orange, Salted Caramel Ice Cream, Red Berry Crisp

TEA / COFFEE



MENU B

€37.95

POTATO & LEEK SOUP

Truffle Oil

ARDSALLAGH GOAT CHEESE

Crostini, Beetroot & Tomato Salad, Herb Pesto

LEMON & THYME ROAST CHICKEN

Pumpkin Seed & Sweet Potato Salad, Citrus Dressing

SMOKED HADDOCK FISH CAKES

Red Pepper Relish, Basil Tartar Cream.

PAN FRIED SIRLOIN STEAK

Champ Potato, Flat Cap Mushroom, Roast Shallot & Red Wine Jus

BAKED COD FILLET

Sundried Tomato Crust, Parsley Potato, Lemon Butter

PAN-FRIED CHICKEN SUPREME

Tagliatelle with Broad Beans & Truffle Cream, Confit Tomatoes

MUSHROOM TORTELLINI

Wilted Green Vegetables, Parmesan Cream, Pea Shoots

PASSION FRUIT CHEESECAKE

Kiwi Purée, Passion Fruit Macaroon, Chocolate Transfer

CHOCOLATE & ORANGE MOUSSE

Caramelised Orange, Salted Caramel Ice Cream, Red Berry Crisp

SELECTION OF ICE CREAMS

Black Soil, Chocolate Tuile

RASPBERRY MERINGUE

Vanilla Cream, Fresh Berry Compote

TEA / COFFEE

