

**THE
ADDRESS**
CORK

The Sapphire Menu

Chicken & Wild Mushroom Fricassée
Puff Pastry Case, Sakura Cress & Balsamic Reduction

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**Cream of Market Garden Vegetable Soup**  
Served with a selection of Breads

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Roast Crown of Turkey with Honey Baked Ham
Traditional Potato & Thyme Stuffing
Served with a Red Wine Jus

Or

Crispy Fillet of Hake
with Scallion Whipped Potato & a Creamy White Wine Sauce

All the above served with a Medley of finely selected
Market Vegetables & Creamed Potatoes

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**Warm Apple Pie**  
served with a Sauce Anglaise & Vanilla flavoured Cream

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Freshly Brewed Tea or Coffee

€57.50 per Guest

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The Emerald Menu

Warm Smoked Chicken & Bacon Lardons

With Local Grown Leaves, Cherry Tomato & House Dressing.

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**Sweet Potato & Ginger Soup**

With Lime Crème Fraîche & Fresh Coriander  
Served with a selection of Breads

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Roast Sirloin of Beef

Yorkshire pudding, served with a Pink Peppercorn Sauce
& Beef Dripping Roast Potatoes

Or

Baked Fillet of Cod

Topped with a Sun-dried Tomato & Feta Cheese Crust,
Served with a Creamy White Wine Sauce

All the above served with a Medley of finely selected Vegetables & Creamed Potatoes

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**Sticky Toffee Pudding**

Served with Butterscotch Sauce & Vanilla Ice Cream

Or

**Baileys Cheesecake**

Served with Vanilla Cream & Raspberry Coulis

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Freshly Brewed Tea or Coffee

€63.00 per Guest

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The Diamond Menu

Homemade Chicken Liver Pâté,
Apricot & Chilli Chutney, Melba Toast & Local grown leaves

Or

Free Range Duck Confit
With Red Onion Marmalade, Orange & Grand Marnier Sauce
Dressed with Pickled Wild Mushrooms

Or

Oak Smoked Salmon, Cream Cheese & Crab Roulade
Served with Local Grown Leaves & Lemon Mayonnaise

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**Ambassador Award winning Seafood Chowder**

Or

**Soup of your choice from the A la Carte Menu**

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Champagne or Raspberry Sorbet
Complimented with an Exotic Fruit Selection

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**Roast West Cork Leg of Lamb**  
With Champ Potato, Slow Roasted Tomato & Mint Jus

Or

**Crispy Half Farmyard Duckling**  
Apricot & Thyme Stuffing. Grand Marnier Sauce

Or

**Baked Fillets of Atlantic Plaice**  
Filled with a Crabmeat Stuffing, served with a Citrus Beurre Blanc  
and a Toasted Herb Crust

Served with a Medley of Selected Vegetables, Gratin Potatoes & Creamed Potatoes

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Ambassador Medley of Desserts
Brownie, Chocolate Profiterole, Cheesecake & Vanilla Ice Cream

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**Freshly Brewed Tea or Coffee**

***€76.00 per Guest***

