

# THE ADDRESS

## CORK

### Private Dining Christmas Menu

#### Mulled wine or Fruit Punch on Arrival

##### Waterfall Farm Soup

Vegetable Soup served with homemade brown bread and Basil oil  
(Contains wheat milk celery)

##### Goats Cheese Tartlet

Glazed Bluebell falls goats cheese tartlet, toasted seeds and Pico de Gallo  
(contains milk eggs Sulphites)

##### Chicken and Bacon Salad

Chargrilled Clonakilty Chicken and crisp smoked bacon, baby leaves, carrot, peppers, red onion,  
Cajun potato cubes house dressing.  
(Contains mustard Sulphites)

~~~~

##### Black Pepper Crusted Irish Beef

with Yorkshire Pudding and a Red Wine Jus  
(Contains wheat egg milk Sulphites)

##### Crispy Fillet of Hake

Served with Scallion mash potato & white wine Velouté  
(contains fish Sulphites)

##### Roast Crown of hand Carved Turkey with Honey glazed Ham

Homemade traditional Stuffing & Red Wine Jus

##### Squash & Chickpea Curry

Butternut squash and chickpea South Indian curry with onion peppers Coconut milk aromatic spices fragrant rice.

#### All served with Chef's Selection of Market Vegetables & Potato

~~~~

##### Address Medley of Desserts

(contains wheat milk egg)

##### Homemade Apple Tart

Vegan option available

Served with creme anglaise  
(contains wheat milk egg)

##### Traditional Christmas Pudding

Crème Anglaise  
(contains wheat milk egg)

~~~~

##### Petit Fours

~~~~

##### Freshly Brewed Tea or Coffee

Choose 2 Starters, 2 Main Courses & 2 Desserts from the above list  
€47.50 per person