

THE RIVER LEE

THE DOYLE COLLECTION · CORK



FESTIVE DINING

THE
MIRROR
ROOM

FESTIVE LUNCH MENU



STARTERS

Celeriac & roasted chestnut soup

Ballycotton crab & prawn cocktail, *wonton crisp, Goatsbridge caviar*

Ardsallagh goats cheese tart, *beetroot textures, candied walnuts*

MAINS

Robata-grilled prime Quigley's Irish sirloin steak, *Jameson Whiskey peppercorn sauce*

Pan-fried fillet of seabass, *Champagne cream*

Slow-roast turkey & honey-glazed bacon, *chestnut & thyme stuffing, port jus*

Spinach & ricotta tortellini, *basil cream, baby spinach, heirloom tomato*

DESSERT

Warm chocolate fondant, *rich chocolate sauce, vanilla gelato*

Winter berry cheesecake, *spiced berry compote, cranberry & yoghurt sorbet*

Traditional Christmas pudding, *brandy crème anglaise*

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus.

PAUL LANE - EXECUTIVE HEAD CHEF

THE
MIRROR
ROOM

FESTIVE DINNER MENU



STARTERS

Celeriac & roasted chestnut soup
Ballycotton crab & prawn cocktail, *wonton crisp, Goatsbridge caviar*
Chicken liver pâté, *herb crostini, pickled cranberry relish*
Ardsallagh goats cheese tart, *beetroot textures, candied walnuts*

MAINS

Robata-grilled prime Quigley's Irish sirloin steak, *Jameson Whiskey peppercorn sauce*
Pan-fried fillet of seabass, *Champagne cream*
Slow-roast turkey & honey-glazed bacon, *chestnut & thyme stuffing, port jus*
Spinach & ricotta tortellini, *basil cream, baby spinach, heirloom tomato*

DESSERT

Warm chocolate fondant, *rich chocolate sauce, vanilla gelato*
Winter berry cheesecake, *spiced berry compote, cranberry & yoghurt sorbet*
Traditional Christmas pudding, *brandy crème anglaise*
Baileys crème brûlée, *nutmeg langue de chat*

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PAUL LANE - EXECUTIVE HEAD CHEF

THE RIVER CLUB

FESTIVE SMALL PLATES MENU



Soft-baked bread, *dill & garlic butter*

Seared garlic & herb Quigley's hanger steak, *chimichurri*

Triple cooked pont neuf potatoes, *smoked aioli* V

Chicken karaage, *house kimchi*

English Market tasting board

Tuna tataki, *sea lettuce salad, wasabi crème fraîche*

Broccoli Romesco, *almond & roasted pepper sauce, chili crisp* VE

Complimentary mince pie

V Vegetarian | VE Vegan

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CELEBRATE THE FESTIVE SEASON AT THE RIVER LEE



THE RIVER CLUB

FESTIVE SMALL PLATES MENU

Private hire The Terrace | Min 15 pax - Max 30 pax | Available Monday - Thursday
Choose 4 items | €35 per person | €5 per person for additional items



THE MIRROR ROOM

FESTIVE LUNCH MENU

€55 per person | Including tea or coffee

FESTIVE DINNER MENU

€65 per person | Including tea or coffee



*For bookings please contact
info@theriverclubcork.ie*