

# THE RIVER LEE

THE DOYLE COLLECTION • CORK

## GROUP DINING MENU

### STARTERS

Soup of the Day

*Guinness brown bread* 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14

Foie Gras Terrine

*Olive oil crouton, fig jam* 5, 6A, 6C, 8F, 9, 10, 14

Ardsallagh Goats Cheese Tart

*Red onion confit, candied walnut crumb, beetroot flavours* 1C, 5, 6A, 6C, 6E, 8B, 14

Tian of Castletownbere Crab & Prawn

*Avocado, tomato confit* 2, 5, 6A, 10

### MAINS

Grilled Fillet of Ballycotton Salmon

*Lemon & dill beurre blanc, trout caviar* 4, 6A, 6C, 9, 10, 14

Robata-Grilled Sirloin of Twomey's Beef

*Salt-baked celeriac, peppercorn sauce* 6C, 9, 10, 14

Suprême of West Cork Chicken

*Glazed baby carrots, morel mushroom cream* 6A, 6B, 6C, 9, 10, 14

Ricotta & Baby Spinach Ravioli

*Cherry vine tomato, Parmesan cream* 1C, 5, 6A, 6C, 6E, 9, 10, 14

### DESSERTS

Vanilla Crème Brûlée, *biscotti* 1C, 5, 6A, 8F

Chocolate Fondant, *bing cherry gelato* 1C, 5, 6A, 6C, 14

Vegan Chocolate Mousse Cake, *chocolate sorbet* 8B, 8G

Glazed Lemon Tart, *lemon sorbet* 1C, 5, 6A, 6C

*Chef's assiette of desserts (seasonal availability)*

*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. This menu is printed on 100% recycled paper which will be responsibly recycled after use.*

PAUL LANE - EXECUTIVE HEAD CHEF

#### ALLERGENS

1A Rye Wheat	2 Crustaceans	6A Cream	7 Peanuts	8E Pecans	10 Mustard
1B Oat	3 Molluscs	6B Milk	8A Cashew	8F Pistachio	11 Soybeans
1C Wheat	4 Fish	6C Butter	8B Walnuts	8G Almonds	12 Sesame Seeds
1D Barley	5 Egg	6D Buttermilk	8C Pine Nuts	8H Brazil Nuts	13 Lupin
		6E Cheese	8D Hazelnuts	9 Celery	14 Sulphur Dioxide/Sulphates