

THE RIVER LEE

DOYLE COLLECTION • CORK

FESTIVE SEASON
2017



THE WEIR ROOMS

AT

THE RIVER LEE

Western Road, Cork, T12 X2AH, Ireland.

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CHRISTMAS AT THE RIVER LEE

Located in the heart of Cork, The River Lee embodies the ambiance of a smart urban hotel with an emphasis on great local produce. It is the perfect venue for intimate dinners, glamorous drinks receptions and informal meetings, providing the perfect environment for your Christmas celebrations.

There is an exciting array of spaces to choose from including, three event spaces, The Weir Rooms, Terrace on the Weir and The HUB, a distinctive private dining and event space, catering for up to 100 people.

Join us this year during the festive season at The River Lee, where a warm, friendly welcome awaits all our guests, and exceptional cuisine copiously prepared by Executive Chef, Paul Lane.

Festive menus are available from €15.50

We look forward to welcoming you to celebrate the magic of the festive season at The River Lee.







FESTIVE DINNER MENU

€50 per person

TO START

Warm Salad of Smoked Duck Breast
Marinated Pomegranate, Balsamic Reduction

Roast Parsnip & Brambly Apple Soup
Chestnut Cream

Ardsallagh Goats Cheese Tart
Plum Tomato Fondue, Sherry & Basil Fondue

MAIN

Pan Fried Ballinwillin Venison
Spiced Plum Jelly, Dauphinoise Potato, Rioja Glaze

Chargrilled Twomeys Angus Sirloin Steak
Fondant Potato, Green Beans Wrapped in Serrano Ham, Brandy Peppercorn Sauce

Roast Crown of Free Range Turkey and Honey Glazed Ham
Chateau Potatoes, Roasted Chestnuts, Cranberry Reduction

Asparagus Ravioli
Wild Mushrooms, Sauvignon Cream & Pecorino Shavings

Grilled Fillet of Seabass
Truffle Pea Puree with Buttered Baby Vegetables, Champagne Sauce

DESSERTS

Warm Traditional Christmas Pudding
Crème Anglaise & Brandy Butter

Mulled Wine Trifle
Chantilly Cream, Chocolate Shards

Warm Chocolate Fondant
Glazed Cherries, Buttermilk Ice Cream

Winter Berry Panna Cotta
Gingerbread Shortbread

Tea - Coffee

1st, 2nd, 8th, 9th, 15th, 16th, 22nd December 2017.
Live band 'Collage' followed by DJ in Bar on the Weir. Reduced menu for parties over 80.



FESTIVE LUNCH MENU

Two-Course €30.00
Three-Course €35.00

TO START

Roast Parsnip & Brambly Apple Soup
Chestnut Cream
Atlantic Prawn & Crab Cocktail
Dressed Baby Gem, Cognac Marie Rose, Puff Pastry Fleuron

Ardsallagh Goats Cheese Tart
Plum Tomato Fondue, Sherry & Basil Fondue

MAIN

Roast Crown of Free Range Turkey & Honey Glazed Ham
Apricot & Thyme Stuffing, Chateau Potatoes, Roasted Chestnuts, Cranberry Reduction

Chargrilled Twomeys Angus Sirloin Steak
Fondant Potato, Green Beans Wrapped in Serrano Ham, Brandy Peppercorn Sauce

Asparagus Ravioli
Wild Mushrooms, Sauvignon Cream & Pecorino Shavings

Grilled Fillet of Seabass
Truffle Pea Puree with Buttered Baby Vegetables, Champagne Sauce

DESSERTS

Warm Traditional Christmas Pudding
Crème Anglaise, Brandy Butter

Mulled Wine Trifle
Chantilly Cream, Chocolate Shards

Warm Chocolate Fondant
Glazed Cherries & Buttermilk Ice Cream

Tea - Coffee







THE LOOKOUT

The LOOKOUT, poised above the fast flowing Weir, is a glamorous event space which boasts a cocktail nook and a fully covered and heated outside terrace. Perfect for group gatherings and celebrations over the festive season.

Numbers for Festive Buffet Dinners 30-60

€38.00 per person
Includes a glass of mulled wine on arrival

FESTIVE BUFFET MENU

Please Choose Two Salads

Roasted Butternut Squash Salad, Toasted Pumpkin Seeds, Citrius Dressing
Carrot & Orange Salad, Micro Coriander
Fennel & Cucumber Pickle
Toonsbridge Mozzarella & Beef Tomato Salad
Mediterranean Greek Salad
Baby Potato Salad, Spring Onion, Smoked Bacon Lardons
Moroccan Style Cous Cous
Classic Caesar Salad
Pommery Mustard Coleslaw

Please Choose Two Cold Meats

Roast Prime Sirloin of Beef
Smoked Turkey Breast
Selection of Gubbeen Salami & Chorizo
Roast Chicken Breast
Salmon Gravlox
Crab & Prawn Cocktail
Traditional Spiced Beef



FESTIVE BUFFET MENU

Please Choose Two Sides

Cauliflower Mornay
Roasted Mediterranean Vegetables
Steamed Broccoli & Green Beans
Duck Fat Roast Potatoes
Baby Potatoes, Mint Butter
Traditional Champ Potatoes
Garlic Naan Bread
Dauphinois Potatoes
Coriander Scented Rice

Please Choose Two Main Courses

Roast Free Range Turkey with Apricot & Chestnut Stuffing, Cranberry & Port Compote
Thai Chicken Curry
Chestnut Chicken Supreme, Forest Mushroom Cream
Grilled Darné of Salmon, Olive Tapenade, Salsa Verde
Slow Cooked Ham, Manuka Honey, Dijon Cream
Classic Coq au Vin
Pan fried Fillet of Angus Beef, Vine Roast Tomatoes, Brandy Peppercorn Sauce
** An €8.50 supplement will apply*
Spicy Lamb Tagine, Moroccan Cous Cous, Chilled Raita
Grilled Atlantic Cod, Brown Bread Crumb
Slow Cooked Venison Bourguignon
Spinach & Ricotta Tortellini in Sauvignon Cream Sauce, Parmesan Shavings

Please Choose One Dessert

Tiramisu
Mulled Wine Trifle
Baileys Cheesecake
Chocolate Brownie, Belgian Chocolate Sauce
Tarte au Citron
Chocolate & Pecan Pie
Raspberry Meringue Roulade
Warm Mince Pies





FESTIVE NIBBLES MENU

€15.50 – Choose 4 items
Additional items €3.00pps per serving

Savoury

Smoked Venison Sausage Crostini, Cassis Glaze
Five Spice Bank Chicken Skewers
Ham Hock Croquettes, Bramley Apple Gel
Ballycotton Cod Bites, Tartar Sauce
Hoisin Duck Rolls, Cucumber Pickle
Quails Egg, Endive, Guinness Brown Bread
King Prawn wrapped in filo, Nam-Jim Dressing
Clonakilty Pudding Rosti, Pumpkin Puree
Teriyaki Beef Skewers
Buffalo Mozzarella Crostini
Smoked Mackerel Pâté

Sweet

Mini Mince Pies
Mulled Wine Trifle
Double Chocolate Bite

Why not add some seasonal Tipples!

Spiced Mulled Wine €5.50
Glass of Prosecco €7.00
Cosmo Christmas Cocktail €7.00





FESTIVE AFTERNOON TEA

Classic Afternoon Tea €25.00 per person
Sparkling Afternoon Tea €35.00 per person

Cucumber & Crème Fraiche Sandwich
Smoked Turkey, Garlic Aioli Sandwich
Honey Baked Ham & Relish on Open Brown Bread
Kenmare Bay Smoked Salmon Bagel with Cream Cheese

Scones, Clotted Cream & Jams

Glazed Cinnamon Fruit Tartlet
Mulled Wine Panna cotta
Iced Christmas Cake
Homemade Truffles & Macaroons
Mini Mince Pies

Freshly Brewed Tea - Coffee





TERRACE ON THE WEIR

Nestled in a leafy waterside setting, by day, the terrace is the ideal spot to soak up the winter sun and scenic surrounds. Once night falls, the terrace transitions into an exceptional venue for friends and families to savour drinks & Cork's culinary delights.

This year we have launched our 'Choctails on the Terrace' for you to enjoy while you are cosily wrapped in our Donegal Blankets and hot water bottles.

Try our signature 'Choctails' including hot chocolate with mint and orange, served with toasted chunky marshmallows to add that sweet touch.

OUR CHOCTAIL MENU

Buttons Up Baileys

with white chocolate buttons

The Nutty Dub Jameson

with shaved nutmeg

Weir's Chocolate Orange Cointreau

with Cadbury Flake and orange shavings

French Fireside Hennessy

with demerara sugar

It's Mint To Be Crème de Menthe

with minted chocolate sticks and a beautiful fresh mint sprig

A Winter's Nut Frangelico

with shaved hazelnuts

Serving Brunch Daily from 08.00-15.00

Full Bar Menu 15.00-22.30





NEW YEAR'S EVE MENU

€60.00 per person

Includes a Glass of Kir Royale

TO START

Cream of Celeriac & Chestnut Soup

Seared Tuna

Wasabi Crème Fraiche, Mixed Baby Leaves

Garden Pea Risotto

Freshly Shaved Truffle, Parmesan Tuile

TO FOLLOW

Seasonal Sorbet

MAIN

Chargrilled Twomeys Angus Fillet Steak

Serrano Wrapped Green beans, Parsnip Purée, Brandy Peppercorn Sauce

Grilled Fillet of Seabass

Chorizo Peperonata, Sweet Aubergine Caviar

Pan Fried Supreme of Chicken

Smoked Chicken Ballotine, Hazelnut Rosti, Morel Mushroom Cream Sauce

Grilled Halloumi & Pea Purée

Manuka Honey Roasted Baby Vegetables, Harissa Yoghurt

DESSERTS

Spiced Winter Fruits

Champagne Sabayon, Vanilla Ice Cream

Tiramisu

Espresso & Brandy Soaked Lady Fingers with Mascarpone Cream & Chocolate

Lemon Trio

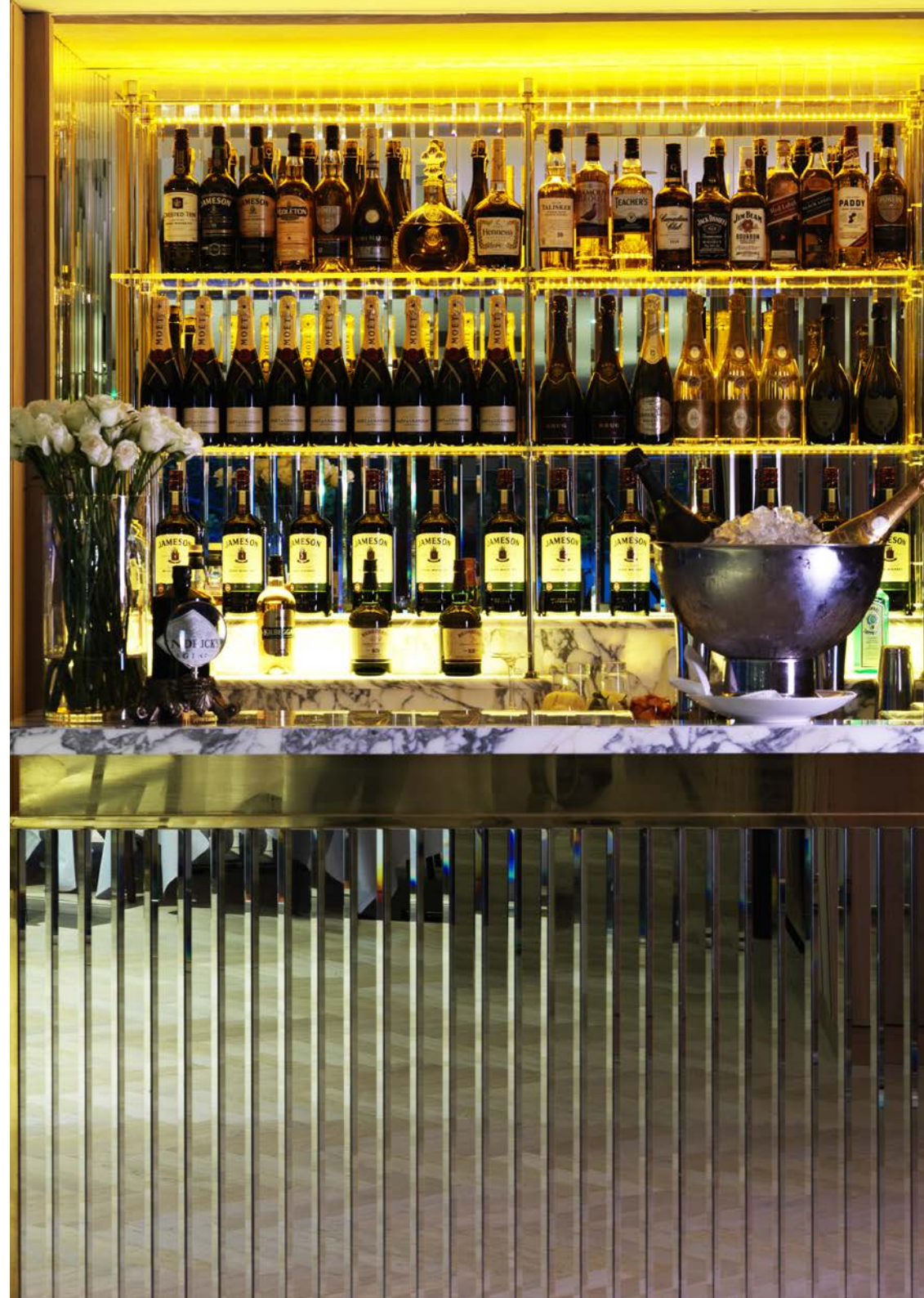
Glazed Lemon Tart, Limoncello, Lemon Sorbet

Black Cherry Parfait

Chocolate Shavings

Tea - Coffee

Live band 'Collage' followed by DJ in Bar on the Weir.



ACCOMMODATION

STAY IN THE CITY THIS CHRISTMAS

We are delighted to offer a special room rate to guests attending a Christmas event with us.

Enjoy overnight accommodation in a superior or deluxe room from €130 per night, including a leisurely breakfast with car parking provided on a complimentary basis.

For further enquires please contact us at;
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