

THE RIVER LEE

THE DOYLE COLLECTION • CORK



FESTIVE DINING

THE
MIRROR
ROOM

FESTIVE LUNCH MENU



STARTERS

Celeriac & Roasted Chestnut Soup

Ballycotton Crab & Prawn Cocktail, *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*

Roast Butternut Squash Gnocchi, *roasted pine nuts, truffle cream*

DESSERT

Sticky Date Pudding, *vanilla gelato, dark rum butterscotch*

Winter Berry Cheesecake, *spiced berry compôte*

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, *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*
Roast Butternut Squash Gnocchi, *roasted pine nuts, truffle cream*

DESSERT

Sticky Date Pudding, *vanilla gelato, dark rum butterscotch*
Winter Berry Cheesecake, *spiced berry compôte, cranberry & yoghurt sorbet*
Traditional Christmas Pudding, *brandy crème Anglaise*
Hazelnut Crème Brûlée, *seed biscotti*

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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

€60 per person | Including tea or coffee

FESTIVE DINNER MENU

€70 per person | Including tea or coffee



For bookings please contact
riverlee_sales@doylecollection.com