



MONTENOTTE

— AT CHRISTMAS —



MONTENOTTE

A warm, inviting living room scene. In the foreground, a Christmas tree is softly blurred, its lights creating a bokeh effect. The background shows a blue velvet armchair, a lamp with a grey shade on a wooden tripod stand, and a white bookshelf filled with books. A decorative patterned screen and a white reindeer figurine are also visible.

CHRISTMAS

is a special time of year, a time to relax with family and friends, spoil yourself and loved ones and indulge in delicious cuisine that has been carefully selected to deliver a unique dining experience like no other.



DINING

This festive season at the iconic and historical Montenotte Hotel we are opening our doors for hotel residents to celebrate in Cork's newest hotel. Enjoy a sumptuous Office Party, Christmas Lunch or Dinner while appreciating the stunning views of the cultured city of Cork from the Panorama Terrace.

PRIVATE PARTIES

Be unique with your Private Christmas Party. Enjoy a cocktail reception in our beautiful and festive Chill-out Zone followed by a delicious festive meal fit for a Merchant Prince in The Gallery Suite which boasts spectacular views of both Ireland's only Hotel Sunken Victorian Garden and the vibrant cultural city of Cork.*

*Terms & conditions apply to Private Christmas Party bookings

CHRISTMAS DINNER MENU


MONTENOTTE
— AT CHRISTMAS —

TO START

MONTENOTTE SEAFOOD CHOWDER

Castletownbere seafood, white wine veloute

ENGLISH MARKET TASTING PLATE

spiced beef terrine, Clonakilty black pudding mousse,
duck liver pate, apricot chutney, salsa verde

OAK SMOKED SALMON & QUAIL EGGS

fig salad, rocket & pernod dressing

BAKED KINSALE CRAB AU GRATIN

fresh parmesan herb crust, homemade brown soda bread

MAINS

8oz SIRLOIN STEAK

onion jam, sauté mushroom, chunky chips, red wine jus

TURKEY & SPICED BEEF ROULADE

wrapped in parma ham, parsnip puree, wholegrain mustard sauce

—CHEF'S RECOMMENDATION—

A TASTE OF ATLANTIC SEAFOOD

please ask your server

FILLET OF VENISON EN CROUTE

balsamic & butterbean jus, caramelised fondant potato
in house horseradish sauce

DESSERT

MONTENOTTE CHEESE BOARD

cheese biscuits, fruit chutney

HOMEMADE CHRISTMAS PUDDING

brandy butter

APPLE & GINGERNUT CRUMBLE

sauce anglaise

CHOCOLATE TAPAS PLATE

trio of chocolate, ice cream, mousse, cake

2 Course Christmas Dinner Menu €35 | 3 Course €39.50





TO START

ATLANTIC SEAFOOD CHOWDER
freshly baked homemade brown bread

BAKED CRAB AU GRATIN
herb crust

ENGLISH MARKET TASTING PLATE
spiced beef terrine, Clonakilty black pudding mousse,
duck liver pate, homemade chutney

GOATS CHEESE SALAD
confit of beetroot, roasted pinenuts, organic salad

MAINS

CONFIT DUCK LEG
celeriac mash, honey roast parsnips, bacon lardons & petti pois jus

TRADITIONAL ROAST TURKEY & HONEY BAKED HAM
confit fondant potato, homemade cranberry relish

PAN FRIED FILLETS OF SEABASS
tomato & coriander salsa, Thai sauce, sauté bok choi

BALLINWILLIN SLOW COOKED VENISON CASSEROLE
puff pastry pillow, confit parsnip chips, cranberry relish

DESSERT

TIRAMISU
layered Italian biscuit, mascarpone cream, chocolate shavings

HOMEMADE CHRISTMAS PUDDING
brandy butter

APPLE & GINGERNUT CRUMBLE
sauce anglaise

2 Course Christmas Lunch Menu €28.95 | 3 Course €32.95

CHRISTMAS LUNCH MENU

PRIVATE PARTY MENU



FESTIVE COCKTAIL RECEPTION
canapés

TO START

MONTENOTTE SEAFOOD CHOWDER
Castletownbere seafood, white wine veloute

ENGLISH MARKET TASTING PLATE
spiced beef terrine, Clonakilty black pudding mousse,
duck liver pate, apricot chutney, salsa verde

OAK SMOKED SALMON & QUAIL EGGS
fig salad, rocket & pernod dressing

BAKED KINSALE CRAB AU GRATIN
fresh parmesan herb crust, homemade brown soda bread

MAINS

8oz SIRLOIN STEAK
onion jam, sauté mushroom, chunky chips, red wine jus

TURKEY & SPICED BEEF ROULADE
wrapped in parma ham, parsnip puree, wholegrain mustard sauce

-CHEFS RECOMMENDATION-
A TASTE OF ATLANTIC SEAFOOD
please ask your server

FILLET OF VENISON EN CROUTE
balsamic & butterbean jus, caramelised fondant potato
in house horseradish sauce

DESSERTS

MONTENOTTE CHEESE BOARD
cheese biscuits, fruit chutney

HOMEMADE CHRISTMAS PUDDING
brandy butter

APPLE & GINGERNUT CRUMBLE
sauce anglaise

CHOCOLATE TAPAS PLATE
trio of chocolate, ice cream, mousse, cake

FRESHLY BREWED TEA & COFFEE

€55 PER PERSON



A GLASS OF PROSECCO ON ARRIVAL

TO START

ROASTED RED PEPPER SOUP
lime crème fraîche & basil pesto

OR

SEARED BANTRY BAY SCALLOPS
chili & hazelnut butter, minted pea puree

MAINS

SEARED 8OZ FILLET STEAK
spiced beef potato cake, asparagus spears & béarnaise sauce

OR

DUO OF SEABASS & MONKFISH
wilted spinach, chorizo sausage, parmesan cheese,
avocado & prawn bisque sauce

DESSERT

CHOCOLATE TAPAS PLATE
gingerbread ice cream

OR

MONTENOTTE STICKY TOFFEE PUDDING
butterscotch sauce,
vanilla pod ice cream

TEA OR COFFEE

HOMEMADE PETIT FOURS

€55 PER PERSON

NEW YEAR'S EVE MENU

GIVE UNIQUE

WITH A MONTENOTTE HOTEL VOUCHER THIS CHRISTMAS

- Dine in Panorama Bistro & Terrace
- Stay Unique @ Cork's freshest 4* Boutique Hotel
- Membership to Motion Leisure Club
- The Cameo' Dinner & Movie Package
- Afternoon Tea overlooking Cork City



MIDDLE GLANMIRE ROAD, CORK CITY, IRELAND

RESERVATIONS@THEMONTENOTTEHOTEL.COM



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