

MARKET LANE CHRISTMAS SET MENU 2024 (for parties of 10 or more)

DINNER MENU

€47
per person

STARTERS

- Seared seabass, spicy aubergine purée, pickled fennel, parsley, mint & sumac
- Tangier spiced lamb pastilla, sweet-pickled cucumber, homemade garlic and lemon Laban with olive oil
- Chickpea panisse, salt-baked celeriac, pecan salsa macha, pickled celery, vegan parsley aioli (ve)
- French onion soup with Coolea cheese and croutons (v)
- Chicken liver pâté, plum chutney with sourdough toast
- Glenbeigh mussels steamed in white wine, cream, celery and herbs with crusty baguette
- Soup of the day, with homemade farmhouse bread (available as a vegan option)

MAIN COURSES

- Gamekeeper's pie of venison, pheasant & partridge in a flaky pastry crust, potato dauphinoise, brussel sprouts royale
- Pan-fried hake, buckwheat, caramelized fennel, smoked mussels, tarragon and anchovy dressing
- Roast marinated chicken, thyme buttered root veg, braised red cabbage, creamy mash and gravy
- Baked aubergine parmigiana, Toonsbridge mozzarella, parmesan, tomato and basil with home-baked focaccia (v)
- Pan-roast Ballycotton monkfish, Ratte potato puttanesca, cauliflower and malt purée, blanched and crispy kale (Supp €6)
- Seafood pie of smoked haddock, prawns, hake, carrots & leeks in cream and white wine topped with potato & mature cheddar mash with tenderstem broccoli
- Madras Rosscarbery short rib, sweet potato pave, red lentil dhal, fresh herb crème fraiche
- Slow cooked Crowe's bacon collar, mustard glaze, parsnip and scallion mash, carrot purée, creamy leek sauce and braised hispi cabbage
- Allshire Family Sirloin Steak (10oz) with mushrooms, house chips, shallots and a choice of: peppercorn and brandy cream, whipped garlic butter or roasted pepper chimichurri (Supp €8)
- Dhal vada lentil cakes with forbidden rice, cashew yogurt, broccoli, sweet-pickled cucumber, chutney and dukkah (ve)

DESSERTS

- Espresso martini panna cotta with a white chocolate coconut truffle
- Layered peanut butter and raspberry ice cream parfait with peanut brittle
- Homemade black & blue berry sorbet with lime curd and a coconut macaroon
- Toffee apple budino with a spiced oatmeal cookie
- Sticky treacle pudding with whipped cream
- Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream

All our desserts are made in-house by our pastry chefs

Tea or Coffee

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MARKET LANE RESTAURANT & BAR, 5 & 6 OLIVER PLUNKETT STREET, CORK [@market_lane](https://www.instagram.com/market_lane) [f](https://www.facebook.com/MarketLaneCork) [i](https://www.instagram.com/MarketLaneCork) MarketLaneCork

Coeliac menu available on request · Beef - aged Irish beef from Allshire Family, Rosscarbery · Some of our dishes may contain nuts. Olives may contain stones. Game may contain shot · Please inform your server of any dietary requirements · Allergen menu available · Service charge is not included.