



# Christmas at Clayton Hotel Cork City



CLAYTON  
HOTELS



# Christmas party nights

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**Toast the festive season in Cork City's spectacular river view party venue at Clayton Hotel Cork City.**

## **Package includes:**

Mulled wine reception on arrival from 7.00pm

3-course dinner (we will call you at 7.45pm with meal to start at 8.00pm)

Table novelties and spot prizes

Bar extension



## **Shared party nights:**

November: Friday 29th and Saturday 30th

December: Friday 6th, Friday 13th and Saturday 14th

## **Private party nights available to book:**

November: Saturday 9th, Friday 15th and Saturday 16th, Saturday 23rd

December: Friday 20th and Saturday 21st



# €79.50

per person

Limited spaces available

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## **Dashing drink options**

Why not upgrade your package by including drinks vouchers for each of your guests?

# Christmas party nights

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## STARTERS

### Chicken, Mushroom and Smoked Bacon Vol Au Vent

With tender pieces of chicken in a creamy white wine sauce  
served in a crispy pastry case

### Red Onion, Feta And Olive Tart

On mixed leaves, toasted pumpkin seeds dressed with balsamic glaze



## MAINS

### Traditional Turkey and Ham

With sage stuffing on creamy champ potato, cranberry scented jus

### Oven Baked Fillet of Atlantic Salmon

On gratin potato, served with pea and mint velouté

## DESSERTS

### Trio of Festive Dessert

Christmas pudding

Raspberry and hazelnut roulade

Belgian chocolate ganache cake

### Tea, Coffee and Mince Pies GF



This is a sample menu, please discuss any dietary requirements with the hotel team.  
A full menu with included allergens will be shared with you prior to the event.



# A restaurant delight

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If you are looking for the perfect restaurant in Cork this Christmas, our 110 seater restaurant on the ground floor of Clayton Hotel Cork City is the perfect location for your festive night out.

Delicious 3-course Christmas menu available

Some items on the menu may be subject to change.



**€47.00**  
per person

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# A restaurant delight

## STARTERS

### Soup of the Day

Served with artisan soda bread

### Crispy Duck Spring Roll

With hoisin and petit salad

### Chicken, Mushroom and Smoked Bacon Vol Au Vent

With tender pieces of chicken in a creamy white wine sauce served in a crispy pastry case

### Red Onion, Feta and Olive Tart

On mixed leaves, toasted pumpkin seeds dressed with balsamic glaze



## MAINS

### Traditional Turkey and Ham

With sage stuffing on creamy champ potato, cranberry scented jus

### Oven Baked Fillet of Fish

On gratin potato served with pea and mint velouté

### Slow Roasted Striploin of Irish Beef

On champ potato, Yorkshire pudding served with rosemary scented jus

### Sundried Tomato and Herb Stuffed Chicken Supreme

On champ potato served with mushroom and tarragon velouté



## DESSERTS

### Trio of Festive Dessert

Christmas pudding

Raspberry and hazelnut roulade

Belgian chocolate ganache cake

### Tea, Coffee and Mince Pies GF



This is a sample menu, please discuss any dietary requirements with the hotel team.  
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# Lunch

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If you're looking for a great place to enjoy your festive lunch, we've got the spot for you!

This restaurant is perfect for embracing the holiday season and treat your team to a delicious meal. Step inside and you'll be greeted with festive decorations, warm and welcome vibes, and ready to make your experience special.

**Delicious 3- course Christmas lunch menu available**

Available from 12.00pm to 4.00pm

Some items on the menu may be subject to change.

Please note that this offer is not available on Christmas Eve or Christmas Day



**€36.00**  
per person

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# Lunch

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## STARTERS

### Soup of the Day

Served with artisan soda bread

### Crispy Duck Spring Roll

With hoisin and petit salad

### Chicken, Mushroom and Smoked Bacon Vol Au Vent

With tender pieces of chicken in a creamy white wine sauce served in a crispy pastry case

### Red Onion, Feta and Olive Tart

On mixed leaves, toasted pumpkin seeds dressed with balsamic glaze



## MAINS

### Traditional Turkey and Ham

With sage stuffing on creamy champ potato, cranberry scented jus

### Oven Baked Fillet of Fish

On gratin potato served with pea and mint velouté

### Sundried Tomato and Herb Stuffed Chicken Supreme

On champ potato served with mushroom and tarragon velouté

## DESSERTS

### Trio of Festive Dessert

Christmas pudding

Raspberry and hazelnut roulade

Belgian chocolate ganache cake

### Tea, Coffee and Mince Pies GF



This is a sample menu, please discuss any dietary requirements with the hotel team.  
A full menu with included allergens will be shared with you prior to the event.



# A very merry Christmas



Get in touch to book

T: + 353 21 422 4968

E: [events.corkcity@claytonhotels.com](mailto:events.corkcity@claytonhotels.com)

W: [claytonhotels.com](http://claytonhotels.com)

