



Christmas at Maldron Hotel South Mall

maldron^o
HOTELS



Epic festive parties start here



There's no better place to kick off the Christmas celebrations with friends, family or colleagues than in Cork's most centrally located hotel.

At Maldron Hotel South Mall you're connected to everything. We're here to make your Christmas party epic.





Shared Christmas party nights



Join us for an unforgettable shared Christmas party experience at our Grain & Grill Restaurant and Bar. The night's guaranteed to be filled with laughter, great food, and dancing to DJ tunes until the early hours.

With a delightful mulled wine upon arrival, followed by a delicious four-course meal including mouthwatering starters and indulgent desserts, we've got your Christmas celebration covered.

From

€56.00
per person

Dates of shared party nights:

- 29th & 30th November
- 5th, 6th & 7th December
- 12th, 13th & 14th December
- 19th, 20th & 21st December





Christmas Party Nights Menu



STARTERS

Prawn Cocktail

Spiced island sauce, crispy iceberg, dill-infused cucumber, lumpfish roe

Allergens: 1 prawns, 3 lumpfish, 7

Baked Ardsallagh Goat's Cheese and Watermelon Salad

Spiced apple chutney, rocket, candied walnut

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 7, 8, 9

Tempura Fried Chicken Thigh

Pickled red cabbage, chilli aioli, grilled pineapple, cranberry chutney

Allergens: 6 wheat, 7, 8, 9, 12, 13



Spiced Butternut and Lentil Soup

Coriander oil, Bridor diamond rolls

Allergens: 6 wheat, 7, 9, 10, 12



MAINS

Slow Roasted Irish Prime Sirloin of Angus Beef

Champ potatoes, Yorkshire pudding, red wine jus

Allergens: 6 wheat, 7, 8, 9, 11, 13



Almond and Herb Crusted Baked Salmon

Pea mash, smoked red pepper compote, dill lemon velouté

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 9, 12

Traditional Roast Crown of Turkey and Honey Baked Limerick Ham

Sage and onion stuffing, cranberry jus

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 8

Roasted Vegetable Ragout

Smoked aubergine, linguine pasta, sour cream, Parmesan wafer

Allergens: 6 wheat, 7, 9, 12, 14



Christmas Party Nights Menu

DESSERT

Rich Belgian Chocolate Fondant

Orange hazelnut-infused white chocolate ganache, berries

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7,

Traditional Christmas Pudding

Vanilla ice cream, brandy cream sauce

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 11

Winter Berry Vanilla Roulade

Chantilly cream, minted kiwi salsa

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 11

Lemon Posset

Berries, meringue, mango puree

Allergens: 7, 11

Sample menu and subject to change





Festive lunch



Get in the festive spirit with our seasonally inspired Christmas lunch menu throughout December at Maldron Hotel South Mall.

Our talented culinary team has crafted a three-course festive menu for €36 per person, brimming with traditional Christmas delights and mouthwatering seasonal specialities. From succulent roast turkey with all the trimmings to rich Christmas puddings and party novelties, our festive lunch experience is sure to leave you feeling satisfied and in the holiday spirit. Gather your friends, family, or colleagues and join us for a memorable festive lunch experience at Maldron Hotel South Mall.

From

€36.00

per person



Private Christmas parties

We offer semi-private dining options in our Red Bean Roastery for lighter finger food or buffet options.

Our dedicated team will work closely with you to ensure that every detail is taken care of, making sure that your event is truly special. Book your Christmas party night and create unforgettable memories with your colleagues.





Festive Lunch Menu

STARTERS

Malay Chicken Tikka

Caraway carrot and cucumber salsa, redcurrant and coriander dressing

Allergens: 7, 8, 9

Clonakilty Black Pudding, Chestnut and Pancetta Roulade

Sherry and honey-glazed apple compote

Allergens: 6 wheat, 7, 8, 11, 13

Cream of Festive Vegetable Soup

Guinness soda bread

Allergens: 6 wheat, 7, 9, 12



MAINS

Traditional Roast Crown of Turkey and Limerick Baked Ham

Sage and onion stuffing, cranberry port wine sauce

Allergens: 6 wheat, 7, 8, 9

Slow Cooked Irish Beef Rib

Roasted parsnip, carrot puree, smoked bacon and mushroom jus

Allergens: 6 wheat, 7, 8, 11, 12

Pan Seared Seabass

Smoked paprika chive mash, sauteed spinach and leek, dill lime beurre blanc

Allergens: 3 seabass, 7, 8

Thai Red Vegetable and Chickpea Curry

Basmati rice, sambal, pappadums

Allergens: 7, 8, 12, 14



DESSERT

Homemade Pavlova

Vanilla crème pâtissière, seasonal berries, minted syrup

Allergens: 7, 11

Traditional Christmas Pudding

Vanilla ice cream and brandy cream sauce

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 11



Warm Apple and Berry Crumble

Toffee ice cream, crème anglaise sauce

Allergens: 5 almond, brazil, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, walnut, 6 wheat, 7, 11



Sample menu and subject to change

Allergen Index: 1. Crustaceans | 2. Molluscs | 3. Fish | 4. Peanuts | 5. Nuts | 6. Cereals containing gluten | 7. Milk/milk products
8. Soya | 9. Sulphur dioxide | 10. Sesame seeds | 11. Eggs | 12. Celery & celeriac | 13. Mustard | 14. Lupin



Christmas starts here



Get in touch to book:

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