



Fitzgeralds

Vienna Woods Hotel

C O R K

Sample Communion & Confirmation Menu 2012

€31

Trio of Galia, Cantaloupe and Water Melon

Served with a Summer fruit and Blackcurrant Coulis Cup

Chicken Liver parfait, Coated with a Herb Butter

Served with crispy Melba Toast and a homemade blueberry Compot

Golden Crumbed Mushrooms filled with Garlic Stuffing

Served on a Bed of Dressed Salad Leaves

A Symphony of Creamy Chicken and Mushroom

Served in a Golden Pastry Case

Fresh Country Garden Vegetable Soup

Served with a twist of Cream and a Breadstick Twirl

Warm Bacon and Crouton Salad

Served with a Honey and Mustard Dressing

Roast Sirloin of Irish Angus Beef

Served with a Classic Chasseur Sauce

Roast Turkey & Honey Baked Ham with a Leek and Herb Stuffing

Served with a Traditional Homemade Pan Gravy

Supreme of Chicken wrapped in Bacon with a Light Herb Stuffing

Served with a Fresh Mediterranean Style Tomato and Basil Sauce

Baked Fillet of Salmon

Served with a Béarnaise Sauce

Chargrilled 10oz Irish Angus Sirloin Steak (€5.50 Supplement)

Served with a Choice of Garlic Butter or Pepper Sauce

All Main Courses Served with a Melody of Garden Vegetables and Potatoes

Selection of Desserts from our Pastry House

Freshly Brewed Tea or Coffee



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Young Guests Menu

Hot Chicken & Mushroom Vol au Vent 4.75

Tropical Fresh Fruit With Coulis 3.00

Fresh Glass of Orange Juice 2.50

Homemade Vegetable Soup 3.75

Fresh Home Battered Cod Bites

Served with Peas and Creamed Potatoes 6.75

Breaded Chicken Goujons or Sausages

Served with Beans & Chips 10.00

Homemade Pasta Bolognaise

With freshly grated Parmesan Cheese & Garlic Bread 10.00

Half Portions

From Adults Main Course 11.00

All Deserts priced at 5.75

Cream Filled Profiteroles with Chocolate Sauce

Selection of Ice- Cream served with Chocolate Sauce

Fresh Fruit Salad

Jelly & Ice- Cream

Call our Events Team 021-4556800

reservations@viennawoodshotel.com

www.viennawoodshotel.com