



Mabel Crawford's Bistrot

Dessert Menu

All of our desserts are made in house



Corks Vienna Woods own Pavlova <i>Whipped Vanilla Cream, Fresh Seasonal Berries, Berry Coulis</i> <i>Contains: 3,7,8</i>	€8.50
White Chocolate Passion-fruit Cheesecake <i>Ginger Crumb, Candied Orange</i> <i>Contains: 1,3,7,8</i>	€8.50
Warm Apple & Rhubarb Crumble Tart <i>Served with with Vanilla Bean Ice Cream</i> <i>Contains: 1,3,7,8,13</i>	€8.50
Bourbon Vanilla Crème Brulee <i>Served with Almond Biscotti</i> <i>Contains 1,3,7,8</i>	€8.50
Warm Chocolate Walnut Brownie <i>With Salted Caramel Ice Cream, Rich Chocolate Sauce</i> <i>Contains:1,3,7,8,13</i>	€8.50
Vienna Woods Bombe Alaska <i>Swiss Meringue, Vanilla Ice Cream & Raspberry Coulis</i> <i>Contains: 1,3,7,8,13</i>	€10.50
Pastry chef 'Thomas' homemade sorbet of the day* <i>With Almond Biscotti, please ask your server (V)</i> <i>Contains:1,3,7,8</i>	€5.50

TEA & COFFEE

Black Coffee/Tea	€3.70
Latte, Cappuccino, Mocha, Herbal Teas	€4.00



1: Cereals (contains flour) 2:Crustaceans 3:Eggs 4:Fish 5: Peanuts 6: Soybeans
7:Milk 8:Nuts 9:Celery 10:Mustard 11:Sesame Seeds 12:Sulphites 13:Lupin





WEDDINGS AT CORK'S VIENNA WOODS HOTEL

Speak To Our Wedding Coordinator
Today!

TREAT YOURSELF AND INDULGE IN OUR AFTERNOON TEA AT OUR CLASSROOM

€30 Per Person
€34 With a Glass of Prosecco

@CorksViennaWoodsHotel



For reservations please contact
info@viennawoodshotel.com

or

call us on 021 455 6800

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