



# Mabel Crawford's Bistro

## 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>	€8.75
White Chocolate Passion-fruit Cheesecake <i>Ginger Crumb, Candied Orange</i> <i>Contains: 1,3,7,8</i>	€8.75
Warm Apple & Rhubarb Crumble Tart <i>Served with with Vanilla Bean Ice Cream</i> <i>Contains: 1,3,7,8,13</i>	€8.75
Bourbon Vanilla Crème Brulee <i>Served with Almond Biscotti</i> <i>Contains 1,3,7,8</i>	€8.75
Warm Chocolate Walnut Brownie <i>With Salted Caramel Ice Cream, Rich Chocolate Sauce</i> <i>Contains:1,3,7,8,13</i>	€8.75
Vienna Woods Bombe Alaska <i>Swiss Meringue, Vanilla Ice Cream &amp; Raspberry Coulis</i> <i>Contains: 1,3,7,8,13</i>	€10.50
Pastry Chefs Homemade Sorbet of the Day* <i>With Almond Biscotti, please ask your server (V)</i> <i>Contains:1,3,7,8</i>	€6.00

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### TEA & COFFEE

Black Coffee/Tea	€4.00
Latte, Cappuccino, Mocha, Herbal Teas	€4.20



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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





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## WEDDINGS AT CORK'S VIENNA WOODS HOTEL

Speak To Our Wedding Coordinator Today!

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## TREAT YOURSELF AND INDULGE IN OUR AFTERNOON TEA AT OUR GLASSROOM

€36.50 Per Person  
€42.50 With a Glass of Prosecco

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**@CorksViennaWoodsHotel**



For reservations please contact  
[info@viennawoodshotel.com](mailto:info@viennawoodshotel.com)

or

call us on 021 455 6800

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