



## Sample Communion & Confirmation Menu

(Please note this is a Sample menu only and may Change)

Trio of Galia, Canteloupe 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*

Crisp Duck & Vegetable spring rolls on a  
*bed of mixed leaves with a sweet chilli dipping sauce*

A Symphony of Creamy Chicken and Mushroom  
*Served in a Golden Pastry Case*

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Slow Roasted Irish Angus Beef  
*Served with a Classic Red Wine Jus 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 Creamy Mixed Peppercorn Sauce*

Baked Fillet of Hake  
*Served with a White Wine and Dill 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

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Dessert Plate Selection from our Pastry House

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Freshly Brewed Tea or Coffee



## Sample Communion & Confirmation Menu

Trio of Galia, Canteloupe and Water Melon,  
*Served with a Summer fruit and Blackcurrant Coulis Cup*

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*

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Slow Roasted Irish Angus Beef  
*Served with a Classic Red Wine Jus Sauce*

Supreme of Chicken wrapped in Bacon with a Light Herb Stuffing  
*Served with a Creamy Mixed Peppercorn Sauce*

Baked Fillet of Hake  
*Served with a White Wine and Dill 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

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Desserts Plate Selection from our Pastry House

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Freshly Brewed Tea or Coffee



## Young Guests Sample Menu

Hot Chicken & Mushroom Vol au Vent  
Tropical Fresh Fruit With Coulis  
Fresh Glass of Orange Juice  
Homemade Vegetable Soup

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Fresh Home Battered Cod Bites  
*Served with Peas and Creamed Potatoes*

Breaded Chicken Goujons or Sausages  
*Served with Beans & Chips*

Homemade Pasta Bolognaise  
*With freshly grated Parmesan Cheese & Garlic Bread*

Half Portions  
*From Adults Main Course*

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Cream Filled Profiteroles with Chocolate Sauce  
Selection of Ice- Cream served with Chocolate Sauce  
Fresh Fruit Salad  
Jelly & Ice- Cream

**Reservations at 021-4556800**

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