

Three Course €33

Four Course €36



Communion Menu

CORK'S VIENNA WOODS HOTEL

FIRST COURSE

Trio of Galia, Cantaloupe & Watermelon

Served with a Summer fruit and
Blackcurrant Coulis Cup

Ardsallagh Goats Cheese

Beetroot Spirals, Basil Pesto, Candied
Walnuts (1,7,8,12)

Oriental Duck Spring Rolls

Hoi Sin Mayo, Organic Tossed Leaves,
Toasted Pine Nuts (1,3,4,6,7,8,11,12)

**A Symphony of Creamy Chicken and
Mushroom**

Served in a Golden Pastry Case (1,7,10)

SECOND COURSE

Fresh Country Garden Vegetable Soup

Twist of Cream and a Breadstick Twirl (1,3,7)

**Classic Chicken & Smoked Bacon
Caesar Salad**

Baby Gem Leaves, Parmesan Shavings, Garlic
Crouton, Caesar Dressing (1,3,7,10)

THIRD COURSE

Slow Roasted Irish Angus Beef
Classic Red Wine Jus (1,3,7,12)

Baked Fillet of Hake
White Wine and Dill Sauce (1,4,7,12)

Roast Turkey & Honey Baked Ham
Potato & Herb Stuffing and Homemade Pan Gravy
(1,3,7,10,12)

Roasted Mediterranean Fillet of Chicken
Wilted Spinach, Feta Cheese, Sundried Tomatoes &
Toasted Pine Nuts wrapped in Parma Ham (1,12)

Chargrilled oz Irish Angus Sirloin Steak
(€6 Supplement)

Choice of Garlic Butter or Pepper Sauce

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

DESSERTS

Dessert Plate Selection

from our Pastry House

Fresh Brewed Tea or Coffee

Allergens:

1. Cereals
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide
13. Lupin
14. Molluscs

****Please Note this is a Sample Menu only and may Change****