

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)

Torched Fillet of Atlantic Cod

Lemon & Dill Herb Crust, White Wine Velouté, Fresh
Egg Tagliatelle, Garden Pesto, Confit Cherry Tomato
(1,3,4,7)

Roast Turkey & Honey Baked Ham

Potato & Herb Stuffing and Homemade Pan Gravy
(1,3,7,10,12)

Seared Supreme of Chicken

Caramelised Apple & Wilds Mushroom Duxcel,
Toasted Pinenuts, Tender Stem Broccoli, Parma Ham,
Fresh Thyme, Wholegrain Mustard Sauce (1,8,10)

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****