

# Communion Menu

CORK'S VIENNA WOODS HOTEL

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## FIRST COURSE

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**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)

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## SECOND COURSE

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**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)

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## THIRD COURSE

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**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**

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## DESSERTS

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*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\**

