

# Confirmation Menu

CORK'S VIENNA WOODS HOTEL

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## STARTERS

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### Ardsallagh Goats Cheese

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

### A Symphony of Creamy Chicken and Mushroom

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

### Fresh Country Garden Vegetable Soup

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

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## MAINS

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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)

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## MAINS CONT.

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### Roasted Mediterranean Fillet of Chicken

Wilted Spinach, Feta Cheese, Sundried Tomatoes & Toasted Pine Nuts wrapped in Parma Ham

### 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\**



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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
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