

# DINNER MENU

# €43.50



## STARTERS

Choose 3

### ARDSALLAGH GOATS CHEESE SALAD

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

### CAJUN CHICKEN SALAD

Tender pieces of Chicken marinated in Cajun spices served on a bed of Mixed leaves and a Cajun dressing (1,3,7)

### VIENNA WOODS HOT PASTRY CASE

A Symphony of Chicken & Bacon served with a Golden Pastry Case (1,7,10)

### SAVOURY STUFFED MUSHROOM

Lamb & Chilli stuffing, Wholegrain Mustard, Beurre Blanc, Remoulade Sauce, Cucumber Crunch (7)

### BAKED CRAB AU GRATIN

Fresh Herb Crumbs, Organic House Salad, Lemon (1,7,14)

### FUSION OF PUDDING

Wrapped in smoked bacon and Golden Pastry (1,3,7,10)

### VIENNA WOODS SEAFOOD CHOWDER

Local Caught Seafood, White Wine Velouté (1,3,4,7,14)

### HOMEMADE SOUP

Choice of Leek&Potato or Cream of Mushroom Soup (1,3,7)

## MAIN COURSES

Choose 3

### TRADITIONAL ROAST TURKEY & HONEY BAKED HAM

Served with Herb Stuffing and Cranberry Sauce (1,9,10,12)

### ROAST STUFFED LEG OF LAMB

Served with Rosemary Jus (1,9,12)

### ROASTED MEDITERRANEAN FILLET OF CHICKEN

Wilted Spinach, Feta Cheese, Sun dried Tomatoes, Toasted Pinenuts wrapped in Parma Ham (1,12)

### BAKED FILLET OF SALMON

Served with Béarnaise Sauce, Lemon Citrus Crust & Buttered Kale (1,4,7,12)

## CHEF'S RECOMMENDATION

### SLOW COOKED FEATHER BLADE OF BEEF

Served with Fondant Potato,  
and Red Wine Jus (1,3,9,12)

## MAIN COURSES CONT.

### BAKED FILLET OF HAKE

Served with a White Wine and Dill Sauce (1,4,7,12)

### ROASTED VEGETARIAN BELL PEPPERS with Ratatouille and Glazed Mozzarella Cheese (1,7,12)

### SAVOURY STUFFED PORK STEAK

Parsnip Crisps, Apple & Herb Stuffing, Wholegrain Mustard Sauce (1,7,12)

### CHARGRILLED 100Z IRISH ANGUS SIRLOIN STEAK (€6 SUPPLEMENT)

Choice of Garlic Butter or Pepper Sauce(7,12)

## DESSERTS

Choose either Dessert Duo or  
Choice of 2 full Desserts

### CHEESECAKE (1,7)

Choice of Lemon, Strawberry, Baileys

### STRAWBERRY & LEMON CURD MILLE FEUILLE (1,3,7)

### EXOTIC FRUIT MERINGUE (1,3,7)

### BANOFFEE PIE (1,3,7)

### HOME-MADE APPLE PIE & CREAM (1,3,7)

### HOMEMADE PROFITEROLES (1,3,7)

Filled with Vanilla Cream and smothered in a Chocolate Ganache

### STRAWBERRY SHORT BREAD (1,3)

### CHAMPAGNE SORBET & FRESH FRUIT JELLY (1,3)

### SELECTION OF ICE CREAM (1,3)

Choice of Vanilla, Strawberry, Chocolate or Mint

### TEA AND COFFEE

\*\*Vegetarian, Gluten Free and Special Diet options available on request.

021-4556800 - reservations@viennawoodshotel.com

#### 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