

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)

Torched Fillet of Atlantic Cod

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

Seared Supreme of Chicken

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

CHEF'S RECOMMENDATION

SLOW COOKED FEATHER BLADE OF BEEF

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

MAIN COURSES CONT.

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

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

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

021-4556800 - reservations@viennawoodshotel.com