

GLUTEN FREE OPTIONS

STARTERS

CASTLEFARM SOUP OF THE DAY Market Vegetables, Fresh Herbs, Gluten Free Bread Contains: 3,7,8,9.	7.00
WARM MARINATED CHICKEN & DUROC BACON SALAD Organic Mixed Leaves, Seasoned Wedges, Sundried Tomatoes, Parmesan Cheese, Toasted Pinenuts Contains: 5,7,8.	11.50/ 17.50
MCCARTHY'S SPICY CHICKEN WINGS In-house Hot Sauce, Celery Sticks, Blue Cheese Dip Sauce. Contains: 7,9,10.	10.50/ 15.50
HONEY & THYME ARDSALLAGH GOATS CHEESE SALAD Candied Walnuts, Beetroot spirals, Organic Mixed Leaves, Gluten free Bread. Contains: 3,5,7,8.	11.00
FRICASSEE OF WILD IRISH FOREST MUSHROOMS Gluten Free Bread, White wine, Parmesan cheese, Seasoned greens, Double cream, Basil oil. Contains: 3,7.	11.75

SIDE ORDERS

HAND-CUT CHUNKY CHIPS. 1.	4.50
LEMON INFUSED BASMATI RICE. 1.	4.50
ORGANIC MIXED LEAVES, DRESSING. 10.	4.50
ROASTED MEDITERRANEAN ROOT VEGETABLES. 6.	4.50
GARLIC POTATO GRATIN. 1,7.	4.95
HOMEMADE FRIES TOPPED WITH CHEESE & GARLIC MAYO. 1,3,7	5.50
MARINATED OLIVES IN HERBS, GARLIC & VIRGIN OIL	6.95
Selection of gluten free breads, dips. 3, 7,9,10,11	

MAIN COURSE

SLOW COOKED FEATHERBLADE OF BEEF Age Balsamic Jus, Buttered Kale, Fondant Potato. Contains: 7,9.	21.00
8OZ DEXTER BEEF BURGER Organic Tossed Leaves, Gluten Free Bun, Crispy Bacon, Mature Irish Cheddar Cheese & Hand Cut Fries. Contains 3,7,10	19.50
8OZ SIRLOIN STEAK Sautéed Mushroom & Onions, Grilled Tomato, Pink Pepper Sauce. Contains 1,7,10	30.00
ROAST OF THE DAY Please ask your Server, Gluten Free Option, Market Vegetable & Potatoes. Contains 1,7	19.00
ROAST 1/2 FARMYARD DUCKLING Sweet & Sour Sauce, Confit Fondant Potato. Contains: 6,7.	24.00
SEARED SUPREME OF CHICKEN Tender Stem Broccoli, Parma Ham, Fresh Thyme, Wholegrain Mustard Sauce, With Champs Mash and Vegetables Contains: 8,10.	20.50
ORIENTAL CHICKEN & VEGETABLE CURRY Basmati Rice, Hand Cut Fries. Contains: 5,6.	18.50

MAIN COURSE

TORCHED FILLET OF ATLANTIC COD White Wine Velouté, Garden Pesto, Confit Cherry Tomato, With Champs mash and vegetables Contains: 3,4,7.	22.00
FISH OF THE DAY Please ask your server, Gluten Free Option Served with buttered green vegetables with white wine Velouté Contains 3,4,7	22.00

DESSERTS

ALMOND MERINGUE Egg Custard, Raspberry Compote, Vanilla Ice-Cream Contains 3,7,8	8.00
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TEA/COFFEE - PLEASE ASK YOUR SERVER

ALLERGEN INFORMATION

1: CEREALS (CONTAINS FLOUR) 2: CRUSTACEANS 3: EGGS 4: FISH 5: PEANUTS 6: SOYBEANS 7: MILK 8: NUTS 9: CELERY 10: MUSTARD 11: SESAME SEEDS 12: SULPHITES 13: LUPIN 14: MOLLUSCS



Treat yourself and
indulge in our Afternoon
Tea at our Classroom

€30 Per Person

€34 With a Glass of Prosecco

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Vienna Woods Hotel

Speak To Our
Wedding
Coordinator Today!



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