

DINNER MENU

€42



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

LUNCH MENU €36.50



Starters & Soup Option Choose 3

ARDSALLAGH GOATS CHEESE SALAD

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

ORIENTAL DUCK SPRING ROLLS

Hoi Sin Mayo, Organic Tossed Leaves, Toasted Pinenuts (1,3,4,6, 7, 8,11,12)

CAJUN CHICKEN SALAD

Tender pieces of Chicken marinated in Cajun spices served on a bed of Mixed leaves and a Cajun Dressing (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)

HOMEMADE SOUP

Leek & Potato, Cream of Vegetable or Cream of Mushroom (1,7,9)

Main Course Choose 3

SLOW ROASTED BEEF

Served with a Red Wine Jus (1,9,10,12)

ROAST STUFFED LEG OF LAMB

Served with Rosemary Jus (1,9,12)

TRADITIONAL ROAST TURKEY & HONEY BAKED HAM

Potato & Herb Stuffing and Homemade Gravy (1,9,10,12)

ROASTED MEDITERRANEAN FILLET OF CHICKEN

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

BAKED FILLET OF SALMON

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

OVEN BAKED FILLET OF HAKE

Served with a white wine and Dill Sauce (1,12)

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 10OZ IRISH ANGUS SIRLOIN STEAK (€6 SUPPLEMENT)

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

Desserts

Choose either Dessert Duo with 2 mini desserts or Choose 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 FILLED WITH VANILLA CREAM AND SMOTHERED IN A CHOCOLATE GANACHE (1,3,7)

STRAWBERRY SHORT BREAD (1,3)

CHAMPAGNE SORBET & FRESH FRUIT JELLY (1,3)

SELECTION OF ICE CREAM (1,3) Choice of Vanilla, Strawberry, Chocolate & Mint

TEA & 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
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14. Molluscs

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