



Sample Oriel Dinner Menu

Starters

Celeriac & Apple Soup with chive, rosemary flat crisp

salmon and tuna ceviche with pickled radish, affilia and lemon

crispy confit duck leg, celeriac red cabbage slaw, apple cider dressing,
micro herbs

Mains

Oven baked salmon filet, roasted fennel, saffron mussel cream sauce, lemon

Lemon & thyme Roasted Chicken Supreme, sweet potato puree, stem
broccoli, tarragon jus

Chargrilled Prime Irish minute, steak, confit tomato, Portobello mushroom,
bettered onion rings & pepper sauce

Asparagus, Stem broccoli, fennel & orange pappardella Pasta with Rocket
& Extra virgin olive oil

Dessert

Homemade chocolate hazelnut brownie with rich chocolate sauce & salted
caramel ice cream

Warm Pear & Almond Tart with sauce analgise, bourbon vanilla ice cream

Folded Wild berry & white chocolate cheesecake, passionfruit foam,
raspberry dust, raspberry's

Freshly Brewed Tea and Coffee

2 Course - €27.95

3 Course - €30.00