

*O'Nuaiills Restaurant*  
*Spring Dinner Menu*

*Mini Cappuccino Of Forest Mushroom Soup*



*Warm Tartlet Of Crab & Smoked Haddock  
With Fennel & Orange Salad*

*Whipped Ardsallagh Goats Cheese  
with Sweet Pepper Caponata & Rosemary Focaccia*

*Springtime Risotto Of Asparagus & Baby Peas  
With Crispy Pancetta & Truffle Essence*

*Crispy Duck Spring Rolls With Sweet Chilli Sauce & Mango Cream*

*Trio Of Local Salmon With Shaved Beetroot, Crème Fraiche & Dill Oil*



*Breast Of Farmhouse Chicken With Tournafoulla Black Pudding,  
Prosciutto & Tarragon-Mustard Cream*

*Sautéed Fillets Of Monkfish & Salmon With Tender Mussels  
In A Spicy Coconut Milk Broth*

*Roast Tenderloin Of Prime Irish Pork With A Thyme & Parsley Crust  
Plum Chutney & Apple - Vanilla Glaze*

*Ravioli Of Ricotta Cheese With Wilted Rocket,  
Roasted Hazelnuts, Basil Cream & Parmesan Shavings*

*Slow-Cooked Prime Wexford Beef With Grilled Field Mushrooms  
Red Onion Jam & Shiraz Jus*

*Crispy Fillets Of John Dory With Roasted Corn Puree  
Herb Salad & Sauce Vierge*



*O'Nuaiills Restaurant Dessert Tasting Plate*



*Coffee & Chocolates*