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Menus of the 21st Century

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2017

Delahunt Group Menu 2017

Delahunt

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Recommended Citation

Delahunt, "Delahunt Group Menu 2017" (2017). *Menus of the 21st Century*. 172.
<https://arrow.tudublin.ie/menus21c/172>

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DELAHUNT



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Group Menu

For all groups of 10 or more

€40

To start

Home smoked salmon, dill pickled cucumber, Guinness bread, horseradish butter

Baked potato and roast garlic soup, Gubbeen bacon, chive and potato skin

Beetroot salad, horseradish cream cheese, dill, cucumber pickle, fried brown bread

To follow

Beef cheek braised in stout, braised red cabbage, parsnip, kale

Cod, mussels, celeriac, kale, shellfish sauce

Jerusalem artichoke and pearl barley risotto, chanterelles, hazelnut and truffle pesto

**Side portions of potatoes and greens included*

To finish

Passion-fruit and white chocolate cheesecake, passion-fruit sorbet, mango and mint

Baked yoghurt, poached rhubarb and blood orange, white chocolate chip cookie

Selection of Sheridan's cheeses, quince chutney, crackers

**All menus subject to change*

