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2017

Delahunt Dinner Menu 2017

Delahunt

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DELAHUNT



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Dinner Menu

Tuesday – Thursday

Two courses €32, Three courses €38

Friday – Saturday

Two courses €36, Three courses €42

To start

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

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

Pressed rilette of duck leg, port jelly, glazed rhubarb, beech mushroom, pistachio, sourdough toast

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

To follow

*Market fish served with mussels, celeriac, kale, brown shrimp dressing, shellfish sauce

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

Kilkenny black legged chicken, roast breast and leg stuffed with onion and sage, ham and mushroom tart

Lamb rump, pressed potato and air dried lamb terrine, wild garlic and anchovy dressing

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

Warm tapioca pudding, hazelnut custard, coffee caramel and sea salt

Selection of farmhouse cheeses, date and apple chutney

*All menus subject to change

