Delahunt Dinner Menu 2017

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 rillette 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