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