Delahunt Lunch Menu 2017

Delahunt

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
https://arrow.tudublin.ie/menus21c/173

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Lunch Menu

Two courses €23, Three courses €27

To start

Home smoked salmon, dill pickled cucumber, Guinness bread, horseradish butter
Leek and potato soup, Gubbeen bacon, chive, potato skin
Beetroot salad, horseradish cream cheese, dill, cucumber pickle, fried brown bread

To follow

Hake, buttered kohlrabi, radish, samphire, brown shrimp and grapefruit dressing, preserved lemon sauce
Jerusalem artichoke and pearl barley risotto, chanterelles, hazelnut and truffle pesto
Featherblade of beef braised in stout, roast carrot, suet dumpling, wild garlic and anchovy dressing

Sides

Hasselback potatoes, Hegarty’s cheddar €4
Tenderstem broccoli, smoked yoghurt and pine nuts €4

To finish

Warm chocolate pudding, pistachio ice-cream, caramel
Baked yoghurt, poached rhubarb and blood orange, white chocolate chip cookie
Selection of Sheridan’s cheeses, date and apple chutney, homemade crackers

*All menus subject to change