2017

Delahunt Group Menu 2017

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