

dylan

STARTERS

Jerusalem Artichoke And Truffle Soup

with roasted queen scallops

Confit Chicken Leg And Black Pudding Terrine

with poached granny smith apple

Soft Poached Hens Egg, Wild Mushroom Soldiers

and watercress salad

Home-Cured Clare Island Organic Salmon

with dill crème fraiche caperberries and lemon

Grilled Goats Cheese

with confit tomato & rocket pesto

Dublin Bay Prawns, Pea Puree

and prawn bisque (Supplement €6.00)

MAIN COURSES

Free Range Chicken, Creamed Leeks

fondant potato, smoked bacon and girolles

Braised Pork Belly, Truffle Mash

baby leeks and carrots

Pan Roasted Hake

with clam chowder and baby spinach

Wild Brill With Cauliflower Puree

brown shrimp and caper sauce

Risotto Of Girolles And Parmesan

rocket cress and pine nut salad

Fillet Of Irish Beef "Rossini"

(Supplement €15.00)

Grilled Lobster With Chunky Chips And Béarnaise Sauce

(Supplement Half €7.50/ Whole €22.50)



DESSERTS

Warm Chocolate Fondant with pistachio ice cream

Madagascan Bourbon Vanilla Panna Cotta
with citrus fruit terrine

Treacle Tart with raspberry ripple ice cream

White Chocolate And Orange Brulee

Selection of Irish Artisan Cheeses

3 Courses €38.50

2 Courses €32.00

This menu is for groups of up to 10 people. Should your enquiry be for over 10 people please contact reservations@dylan.ie