

dylan

GROUP & PRIVATE DINING SAMPLE DINNER MENU

3 courses €80

4 course €90 (includes chefs choice amuse bouche)

5 course €100 (includes amuse bouche & soup course or sorbet course)

6 course €115 (includes amuse bouche, soup course & sorbet course)

CHOOSE TWO STARTERS

Salmon

Confit Irish salmon, cucumber cream cheese, potato crisp, dill & orange salad

Ravioli

Aged parmesan ravioli, truffle & mascarpone cheese cream

Beef

Carpaccio of Irish beef, parmesan shaving, smoked tomato dressing, mixed leaves & olive oil

Andarl Farm pork belly

Slow cooked pork belly, warm cauliflower velouté, black pudding & cider-soaked raisins

Salad

Cashel blue cheese, candied nuts, shaved apple, quinoa & citrus dressing

Tuna

Marinated tuna tartar, wasabi & soy dressing, pickled cucumber, nori seaweed

Duck

Confit duck leg, lentil & root vegetable salad, honey & orange glaze

Tempura

Tiger Prawn tempura, kimchi salad, beansprouts & sesame dressing

Goats Cheese

Ardsallagh Goats cheese mousse, truffle honey, candied nuts, heritage beetroot, balsamic dressing

Scallops

Pan seared king scallops, prawn bisque, fried basil & celeriac

Foie Gras

Pan fried foie gras, toasted brioche, house chutney, balsamic reduction, season mixed salad

S O U P

(A D D I T I O N A L C O U R S E O R I N P L A C E O F O N E S T A R T E R)

Roasted parsnip & apple soup. Curry Oil.

Wild Mushroom Soup, Parmesan & Truffle Crouton

Slow Roasted Vine Tomato Soup, Basil Pesto

Butternut Squash & Sage Soup, Pine Nut Dressing

Carrot & Coconut Soup, Lime Crème Fraiche

Leek & Potato Soup, Pulled Ham & Potato Crisps

Cauliflower & Almond Soup, Cashel Blue Cheese

S O R B E T

Champagne sorbet (add a glass of bubbles to be poured over €5 per person)

Raspberry sorbet

Mango sorbet

Blood Orange sorbet

C H O O S E T W O M A I N C O U R S E O P T I O N S

Chicken

Roasted Chicken breast, chorizo & lemon Gnocchi, seasonal veg & herb dressing

Risotto

Seasonal vegetable risotto, crispy sage, goats' cheese, parmesan galette & herb oil

Turbot

Grilled turbot fillet, warm lemongrass & ginger bisque, new potatoes with chilli & lime, buttered cabbage

Seabass

Warm fennel & tomato sauce vierge, ratatouille, grilled courgette & basil

Lamb

Roasted Lamb, rosemary & garlic potatoes, confit tomatoes & crushed peas

Duck

Carrot fondant, boulangère potatoes, savoy cabbage, red wine sauce

Sirloin Steak

6oz John Stone beef sirloin, tender stem broccoli, truffle potato & wild mushrooms

John Stone Beef Fillet

Aged Beef fillet, confit potato, roscoff onion, madeira jus, mushroom & spinach duxelle

Halibut

Pan roasted Halibut, Iona farm broccoli & leeks, white wine velouté, mussel & clam dressing, champ potatoes

CHOOSE ONE DESSERT

Panna cotta

Vanilla Panna cotta, berries compote,

Brownie

Warm dark chocolate brownie, vanilla ice cream & berries

Trifle

Mascarpone & chocolate trifle, chocolate cake chunks, candied nuts

Cheesecake

Whipped cheesecake mousse, granola crumble, season mixed berries

Cheese – (€9 Supplement)

Artisan cheese selection, homemade chutney, marinated olives, Sheridan's mixed crackers & grapes

ENHANCE YOUR EXPERIENCE WITH A CANAPE RECEPTION BEFORE
DINNER

(PRICES QUOTED PER PIECE, MINIMUM ORDER OF 10 PIECES PER
SELECTION)

COLD CANAPES €5 EACH

Cashel blue cheese & confit red onion tart
Smoked Irish salmon on soda bread & lemon dressing
Clogherhead crab salad, seaweed & Guinness bread
Ardsallagh goats cheese & smoked iona farm beetroot tart
Duck liver parfait on brioche with house chutney
Smoked chicken & truffle remoulade, brioche & onion
Yellow fin tuna tartar, avocado, soy & sesame dressing

HOT CANAPES €6.50 EACH

Marinated Chicken & black garlic pasty
Lamb Kofta with taziki dressing
King scallop wrapped in parma ham
Seared beef fillet on warm butter brioche with horseradish
Ardsallagh Goats cheese, garden pea & black pudding quiche
Tiger prawn tempura with wasabi & pickled seaweed
Confit duck cigar, pommery mustard aioli
Chicken skewer with lemon & ginger
Baked Ham & cheddar cheese arancini
Mini fish cake with coriander, chilli & lime
Pork, black pudding & apple sausage roll, smoked tomato ketchup

MISS EDITH ANNIE EDDISON
~ OUR PATRON ~

Miss Eddison was Matron for the *Royal City of Dublin Hospital* from 1909 - 1917. During this time she lived here, in the former nurses home.

She was Matron in charge during the 1916 Rising. During this time a constant stream of wounded soldiers, civilians and rebels was brought to the hospital and they were cared for by the nurses under her leadership, working day and night at great personal risk.

Miss Eddison, patron for our restaurant at *Dylan Hotel*.