

dylan

Group dinner menu

Our dinner menus are based on a 3 course meal including tea & coffee.

Our group dinner menus are available for parties of 15 people and more

The price per person is determined by your choice of main course.

We can cater for most dietary requirements
please inform our events team of any specific requirements in advance.

We ask that you advise the hotel of your menu selection
ten days prior to the function date.

For events up to 24 guests
we can offer a choice of 3 starters, 3 mains and 3 desserts.

For events greater than 25 guests
we can offer a choice of 2 starters, 2 mains and 2 desserts.

Our sommelier has carefully compiled a list of wines and Champagnes
from which to choose.

Should you wish to have a bespoke cocktail for your event please let us know
and our mixologists will create one for you.

Dinner menu

Starters

-Duck liver parfait-

Caramelised red onion compote
homemade brioche & seasonal leaves

-Honey & goats cheese mousse-

Beetroot purée, candied walnuts
Granny Smith apple & Villa Manodori balsamic vinegar

-Irish smoked salmon-

Boxty potato pancake, mixed leaves
lumpfish caviar & chive crème fraiche

-Liscannor Irish crab meat-

Orange & grapefruit, compressed melon, fried Quinoa
toasted pumpkin seeds & pickled seaweed salad

-Prawn & lime ravioli-

Mushroom & soy broth, Shimeji mushrooms, pak choi
coriander & sesame

-Natural smoked haddock risotto-

Poached egg, spinach & lemon zest

Irish beef Carpaccio

Shaved Parmesan, Villa Manodori balsamic vinegar
black truffle aioli

-Irish pork plate-

2 day slow cooked pork roulade, ham hock croquette
mustard dressing & crispy pork popcorn

-Toonsbridge Buffalo Mozzarella-

Heritage tomato salad
basil Quinoa & Bloody Mary dressing

-Tiger prawn tempura-

Marinated beansprout salad
wasabi mayonnaise

-Seared King scallops-

€7 supplement

Clonakilty black pudding, cauliflower purée
curried cauliflower beignet

-Soup-

From our selection

Dinner menu

Soups

Supplement of €6 for soup course

-Cauliflower & blue cheese-

-Carrot & coriander-

-Pea & ham-

-Curried parsnip & apple-

-Celeriac & smoked bacon-

-Red pepper & goats cheese-

Sorbets

Supplement of €5 for sorbet course

-Champagne sorbet-

-Lemon sorbet-

-Apple sorbet-

-Gelée-

Strawberry, hibiscus and elderflower jelly & bubbly

Vegetarian mains

€42

-Risotto-

Salt baked beetroot & Arborio rice risotto
crumbled Cashel Blue cheese
fennel, radish & apple salad with citrus dressing

-Linguine-

Parmesan cream sauce
black truffle oil & roast mushroom Duxelle

-Aubergine tagine-

Aubergine & chick pea, roast pepper & tomato
spiced golden raisin & mint couscous
mango chutney & natural yoghurt dressing

-Portobello mushroom Pithivier-

Warm butternut squash & hazelnut
baby spinach, sage & smoked Gubbeen

-Dylan Minestrone-

Courgette spaghetti, Barlotti beans
goats cheese dumplings & basil oil

Dinner menu

Mains

-Roast Atlantic cod fillet-

€45

Champ potato, clam & mussel white wine cream

-9oz Irish rib eye steak-

€48

Roast mushroom Duxelle, Dauphinoise potato & Madeira sauce

-Roast chicken Supreme-

€45

Smoked Irish bacon, creamed cabbage
butter poached celeriac fondant, broccoli & hazelnut

-Pan fried seabass fillet-

€49

Chorizo, broad beans, olive
roast cherry tomatoes & Bouillabaisse sauce

-Monkfish fillet-

€55

Liscannor crab meat & beetroot risotto
fennel & radish salad grated Parmesan

-Irish beef fillet-

€55

Gratin Potato, wilted baby spinach, grilled leek
Bourguignonne sauce

-Duck breast-

€48

Cepes mushroom, cauliflower purée
black pudding & Irish cider infused raisins

-Côte de Boeuf-

€60

14oz Rib of Irish beef on the bone, fried scampi
dressed leaves, Béarnaise sauce

-John Stone Irish lamb rump-

€55

Ratatouille, spinach & garlic purée
grilled artichoke and tomato chutney

-Crispy skinned guinea fowl-

€48

White onion, Savoy cabbage
smoked Gubbeen & bacon croquette

Dinner menu

Desserts

-Valrhona dark chocolate fondant-
bourbon vanilla ice-cream

-Vanilla cream cheese cake mousse-
Vanilla scented berry compote with crispy cinnamon granola

-Lemon & berries-
Baked lemon curd, mixed berries & crunchy crumble topping

-Brownie-
Dylan signature "cacao berry fine chocolate" brownie
bourbon vanilla ice-cream

-Mango mousse-
Raspberry sorbet, Valrhona chocolate crumbles
seasonal berries

-Pudding-
White chocolate & grapefruit bread & butter pudding
Caramel sauce with rum & raisin ice-cream

-Cheese-
Supplement of €9 for cheese course
selection of artisan cheeses
grapes & crackers

Tasting dessert plates

available for entire party

-Dylan assiette-
Vanilla Panna cotta, mixed berry crumble
chocolate brownie & vanilla ice-cream

-Valrhona chocolate trio-
Gâteau Opéra, warm brownie & white chocolate mousse

-Fairground for two-
Toffee & apple doughnut, vanilla ice cream cone
chocolate candy, marshmallow & candy floss

-Selection of homemade petit fours-
Supplement of €4 per person