



Experience Name: Irish Dinner

Type of Experience: Dinner

Length of Experience: 2 hours

Min. group number: 20

Max. group number:60

Cost: \$35 per person inclusive of dinner, beverages, tax and gratuity

Driver comp: yes, but only for groups of 35 or more

Escort Comp: Yes

Takeaway: Irish menu with history

Details: Sunny Street Café has researched some wonderful and traditional Irish dishes. The restaurant is open exclusively for the tour group. The dinner is served buffet style but we serve the guests! They just hold up their plates and tell us when to stop!

Parking Information: large lot to park the tour bus

Booking Information:

Contact – Kate Mikhail

Phone – 614-389-3640 (store) or 614-493-8322 (cell)

Email –sunnystreetcafe@yahoo.com

Best “Day Of” Contact number

Phone – 614-389-3640 (cell)



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PROUDLY PRESENTS

A TRADITIONAL AND “NOT SO TRADITIONAL” IRISH DINNER BECAUSE HERE IN DUBLIN, “IRISH IS AN ATTITUDE”

CRAGGAUNOWEN CHICKEN

This dish is named in honor of Craggaunowen, “the living past,” a heritage site near Quin, in County Clare. The site tells the story of the arrival of the Celts in Ireland and the many changes they wrought upon daily life. A major feature of the visit is a crannog (meaning “young tree”), which is a reconstructed lake dwelling of a type found in Ireland during the Iron Age and early Christian periods. The site also includes a ring fort, a true reproduction of a farmer's house, an Iron Age roadway, and an outdoor cooking site. This recipe is modeled after the chicken with honey, lemon and rosemary served at the legendary medieval banquets.

CORNERD BEEF AND CABBAGE

Originally, corned beef and cabbage was a traditional dish served at Easter Sunday dinner for the aristocracy in Ireland. The more expensive beef, because there was no refrigeration at that time, was salted or brined during the winter to preserve it; then it was eaten after the long, meatless Lenten fast. However, the majority of Irish people feel that corned beef and cabbage is about as Irish as pizza. In rural Ireland, the country folk made bacon and cabbage for Easter Sunday dinner which consisted of cured boiling bacon (or pork loin) cooked together with cabbage and potatoes. Since the invention of refrigeration, the trend in Ireland is to eat fresh meats. The Irish say that mostly Irish-Americans eat corned beef and cabbage on St. Patrick's Day, Ireland's principal feast day, as a nostalgic reminder of their Irish heritage. Corning is a form of curing; it has nothing to do with corn. The name comes from Anglo-Saxon times, before refrigeration. In those days, the meat was dry-cured in coarse pellets of salt, some the size of kernels of corn, which were rubbed into the beef to keep it from spoiling and to preserve it. Today, brining, which is the use of salt water, has replaced the dry salt cure but the name corned beef is still used. Commonly used spices that give corned beef its distinctive flavor are peppercorns and bay leaves but these spices may vary regionally.

IRISH SODA BREAD

In the early and mid 1800's, rural Ireland did not have a strong tradition of bread made by using yeast. All baking was done in the home and, in addition to having limited baking supplies; time was often at a premium. The use of baking soda as a leavening agent was quick, effective and it produced a much more consistent result than yeast did. It caught on quickly and made soda breads a staple of the Irish diet until commercial bread production began. Irish soda bread is still popular with the Irish, as well as with people of other nationalities from all over the world. The original soda breads contained nothing more than flour, buttermilk, baking soda and salt. The buttermilk was leftover from the butter making process and the bread was almost always served with freshly churned butter. Today, the breads often contain additional ingredients such as sugar, butter, currants or caraway seeds, to enhance the flavor of the bread. Soda bread is heartier than most yeast breads and goes very well with soups, stews and meat dishes. The modern soda bread mixes are available for those with a busy schedule and are easy to make with a delicious result.

IRISH APPLE MASH

A traditional Irish dish consisting of potatoes, apples, sugar and butter.

IRISH APPLE CAKE

All Irish people have a very sweet tooth," and if you grew up in an Irish household you know this to be true. In the earliest times, the sweet was a simple concoction of fruit and honey; later, cooks found that fruit and berries were equally delicious baked in pies, puddings, and cakes. Apples are the basis of many traditional and contemporary Irish desserts.

