

DRUIDS GLEN

HOTEL & GOLF RESORT

Valentines Dinner at Hugo's Restaurant

Starter

Heritage Beetroot Salad with Goats Curd

Pickled Kohlrabi, Nasturtium, Oat Crunch
1-Oat, 7, 8-Hazelnut, 10, 12- Vegan Adaptable

Creamy Cauliflower and Thyme Soup

Smoked Almond, Extra Virgin Olive Oil
7, 9 -Almond, 12- Vegan Adaptable

Quail, Foie Grai and Hazelnut Ballontine

Cauliflower Puree, Pickled Golden Raisins, Coriander Micro
7, 10, 12

Asparagus and Crab Salad with Tarragon Sabayon

Egg Yolk Confit, Arugula, Sourdough Wafer, Chervil Oil
1-Wheat, 2, 3, 7, 10, 12

Main Course

Guinness Braised Beef Brisket, Whipped Potato,

Charred Leeks, Glazed Baby Turnips, Tarragon Bone Jus
7, 9, 12

Pan Roasted Monkfish Escalope with Pancetta

Butternut Squash Puree, Borlotti Beans, Sage Velouté
4, 7, 9, 12

Miso Balsamic Glazed Onion Tarte Tatin, Thyme Labneh,

Roasted Heirloom Baby Carrots and Charred Asparagus
1-Wheat, 6, 12- Vegan

Maple Glazed Skeaghanore Duck with Leg Confit Faggot

Caramelised Shallot, Parsnip Puree, Maderia Jus
7, 9, 12

Dessert

Raspberry and Pistachio Mousse

White Chocolate Cream, Preserved Berries, Candied Pistachio
1-Wheat, 3, 6, 7, 8-Pistachio, 12

Dark Chocolate Cherry Tart

Tonka Vanilla Cream, Coco Crumble, Chocolate Tuile
3, 6, 7, 12

Warm Hazelnut Chocolate Pudding

Candied Hazelnuts, Strawberry Compote, Estate Honey Crisp
1-Wheat, 3, 7, 8-Hazelnut, 12

Irish Farmhouse Cheese Board

Apple and Cranberry Chutney, Grapes, Rye Bread Crisps
1-Wheat/Rye, 6, 7, 9, 12

Freshly Brewed Tea and Coffee

Allergen List:

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs