

Communion/Confirmation Lunch at Hugo's

Starter

Pickled Beetroot, Ardsallagh Feta and Fig Tartlet

Watercress, Smoked Almonds, Balsamic

1-Wheat,3,7,8- Almond,10,12

Parsnip and Caramelised Apple Soup

Thyme Roasted Goats Cheese, Wicklow Rapeseed Oil

1-Wheat,6,7,9,12- Vegan Adaptable

Sous Vide Irish Pork Belly with Pickled Mustard Seeds

Coriander Micro, Sweet Potato Cremeaux, Pomegranate Tomato Salsa

6,7,9,10,12

Maple Smoked Salmon, Pickled Cucumber Salad

Wasabi Mousse, Treacle Yoghurt, Yellow Endive

4,6,7,10,12

Main Course

Irish Beef Brisket Slow Braised in Bone Stock and Guinness

Rosemary Pont Neuf Potato, Smoked Celeriac Puree, Roasting Jus

7, 9, 12

Escabeche of Sea Bream

Fennel Mousseline, Baby Pak Choi, Surf Clams

4,7,9,10,12,14

Miso Glazed King Oyster and Shitake Mushrooms

Cracked Wheat Risotto, Pickled Beetroot, Yuzo Ponzu Gel

1 - Wheat, 6,9,11,12- Vegan

Glazed Chicken Supreme, Ardsallagh Potato Pave,

Organic Broccolini, Aubergine Caviar, Thyme Jus

7,9,12

Dessert

Baileys Chocolate Cheesecake

White Chocolate Ganache, Blueberry Gel, Chocolate Wafer

1-Wheat, 3,7,12

Lemon Mascarpone Tart

Clotted Cream, Strawberry Compote, Almond Tuile

1-Wheat, 3,7,8-Almond,12

Raspberry Hazelnut Cremeux

Praline Feuillatine, Vanilla Cream, Chocolate Plaque

1-Wheat, 3,7,8-Hazelnut/Almond,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