

DRUIDS GLEN

HOTEL & GOLF RESORT

Easter Sunday Lunch at Hugo's | €55

Starter

Warm Panko Crumbed Ham Croquette

Red Pepper Gazpacho, Wild Garlic Labneh, Lime Aioli
1-Wheat,3,6,7,9,10,12

Roasted Butternut Squash Soup

Rockfield Cheese Shavings and Sorrel Oil
6,7,9,12 – Vegan Adaptable

Guinness Smoked Salmon with Shaved Fennel

Avocado Cream, Pickled Kohlrabi, Horseradish Mousse
1-Wheat/Barley,3,6,7,10

Smoked Kilcoole Organic Beetroot Tatare

Egg Yolk Emulsion, Hazelnut Cream, Watercress
3,6,7,8-Hazelnut,10,12

Main Course

Irish Beef Brisket Slow Braised in Bone Stock and Guinness,

Blue Cheese Potato Pave, Smoked Celeriac Puree, Bordelaise Jus
1 – Wheat, 3, 7,10,12

Pan Seared Sea Bream with Asparagus Risotto

Pancetta, Baby Pak Choi, Fennel – Clam Cream
4,7,9,12,14

Jerusalem Artichoke and Organic Kale Orecchiette

Sauteed Shallots, Velvet Cloud Sheep's Cheese, Micro Coriander
1-Wheat, 8- Pinenuts, 12- Vegan Adaptable

Harissa Crumbed Chicken Supreme with Pea Puree

Parmesan Gnocchi, Purple Sprouting Broccoli, Chorizo Oil
1-Wheat,3,6,7,9,12

Dessert

“The Golden Egg”

Coconut Mousse, Chocolate Cremeux, Yuzu Gel
1-Wheat,3,6,7,8-Almond,12

Rhubarb – Cranberry and White Chocolate Mousse

Preserved Raspberries, Vanilla Bean, Lemon Curd Ice Cream
1-Wheat,3,6,7,12

Passion Fruit Hazelnut Tart

Candied Hazelnuts, Dark Chocolate, Ganache, Passion Fruit Gel
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