

HUGO'S

RESTAURANT -

Group Festive Lunch Menu - €55

Available for groups of 8 or more 1:00pm - 2:45pm on Thursdays & Fridays throughout December

Starter

Crisp Cider Braised Pork Belly with Smoked Black Pudding Caramelised Pears, Pickled Kohlrabi, Sage Reduction 6,7,9,10,12

Celeriac, Parmesan and Sage Soup, Celeriac Crisps, Herb Oil 1-Wheat, 3, 6, 9, 12 - Vegan Adaptable

Maple Cured Organic Salmon, Pickled Cucumber Salad, Wasabi Mousse, Treacle Yoghurt, Watercress 4,6,7,10,12

Honey Whipped Ardsallagh Goats Cheese, Thyme Filo, Toasted Walnuts, Basil Oil, Slow Roasted Heritage Tomato 1-Wheat,6,7,8-Walnut,10,12

Main Course

Irish Beef Brisket Slow Braised in Bone Stock and Red Wine Thyme Potato Pave, Smoked Celeriac Puree, Roasting Jus 1 – Wheat, 3, 6, 7, 9, 12

Baked Cod Loin with Sourdough Crumbs and Pancetta Creamed Puy Lentils, Roasted King Oyster Mushrooms and Samphire 1-Wheat, 4,6,7,9,10,12

Roasted Turkey Breast Roulade with Pumpkin and Pecan Stuffing, Parsnip Puree, Duck Fat Potato Fondant, Marjoram Jus 1 - Wheat, 6,7,8 - Pecan,9,12

Chestnut, Rosemary, Organic Beetroot Tarte Tatin, Coconut Labneh, Roasted Heirloom Baby Carrots and Charred Asparagus 1- Wheat, 6,8 - Chestnut, 12- **Vegan**

> Served with Baby Potatoes and Dill Butter 7,12

Desserts

Lemon Pistachio Cake Preserved Blackberries, White Chocolate Mousse 1-Wheat,3,6,7,8-Pistachio,12

Pear and Star Anise Tart Killowen Yoghurt Ice Cream, Almond Brittle 1-Wheat,3,6,7, 8 – Almond, 12

Hugos Christmas Pudding Spiced Jameson Whiskey Anglaise, Cranberry Compote 1-Wheat,3,7,8 – Almond, 13

Mulled Winter Fruits with Custard Ice Cream Pain D'Espice, Bay Spiced Custard 1-Wheat,3,6,7,9,12

Allergen List

1-Cereals cont. Gluten, 2-Crusteaceans, 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