

DRUIDS GLEN

HOTEL & GOLF RESORT

Easter Sunday Lunch at Hugo's | €55

Starter

Lemon and Pistachio Marinated Asparagus

Wild Garlic Labneh, Baked Ardsallagh Feta, Yellow Endive
6,7,8-Pistachio,10,12

Creamy Cauliflower and Thyme Soup

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

Pork Belly Confit with Pickled Radish and Cucumber,

Coriander Micro, Avocado Cremeaux, Pomegranate Tomato Salsa
6,9,12

Guinness Cured Salmon with Oyster Emulsion

Pickled Fennel, Samphire, Sorrel Oil
3,4,6,9,10,12

Main Course

Hazelnut Crust Loin of Lamb with Crispy Potato Pave

Glazed Shallot, Caramelised Celeriac Puree, Lovage Jus
6,7,8-Hazelnut,9,12

Loin of Hake with Crab and Speck

Chuka Wakame, Celery Ribbons, Yuzu - Oyster Broth
2,3,4,6,7,9,11,12,14

Shallot and Jack Fruit Tarte Tatin with Lime Miso Caramel

Aubergine Caviar, Velvet Cloud Sheep's Cheese, Micro Coriander
1-Wheat,6,12- Vegan Adaptable

Pan Roasted Chicken Supreme with Porcini Tortellini

Parsnip Puree, Purple Potato Confit, Tarragon Jus
1-Wheat,3,6,7,9,12

Dessert

Mango, Coconut, Lime Mousse

Almond Genoise, Mascarpone Cream, Passion Fruit Macaron
1-Wheat,3,6,7,8-Almond,12

Vanilla Cheesecake with Candied Walnuts

Preserved Cape Gooseberry, Roasted Barley Ice Cream, Caramel Gel
1-Wheat/Barley,3,7,8-Walnut,12

Dark Chocolate Delice

Salted Caramel Ganache, Milk Sorbet, Cocoa Tuile
1-Wheat, 3,7,8-Hazelnut/Almond/Cashew,12

Irish Farmhouse Cheese Board

Pear Chutney, Grapes, Lavish Bread
1-Wheat,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