

# 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-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