

DRUIDS GLEN

HOTEL & GOLF RESORT

Mother's Day Lunch at Hugo's | 3 courses €55

Starter

Warm Caramelised Onion and Gruyere Tarte Fine

Pickled Beetroot, Duck Confit and Organic Baby Leaf Salad
1-Wheat,3,7,10,12

Creamy Coco Bean and Thyme Soup

Smoked Almond, Extra Virgin Olive Oil
7,8-Almond, 9,12- Vegan Adaptable

Creamy Goats Curd Cheese Mousse,

Tapioca Crunch, Shaved Granny Smith Apple, Yuzu
7,8-Hazelnut,10,12

Citrus Cured Salmon with Avocado Puree

Goatsbridge Caviar, Wasabi, Watercress, Chervil Oil
4,7,10,12

Main Course

Braised Short Rib of Irish Beef with Truffle Whipped Potato

Porcini Mousse, Char grilled Asparagus, Juniper Jus
7,9,10,12

Roast Cod Loin with Borlotti Bean and Nduja Ragout,

Crispy Chicken Skin, Clams, Samphire and Herb Oil
1-Wheat,3,4,7,9,10,12,14

Open Kilcoole Spinach and Macroom Buffalo Ricotta Ravioli

Toasted Pinenuts, Shaved Courgette and Fennel
1-Wheat,3,7,8-Pinenut,9,12 - Vegan Adaptable

Pancetta Wrapped Pork Tenderloin with Pickled Apple

Caramelised Cauliflower Puree, Heritage Carrots and Thyme Jus
7,9,10,12

Dessert

Estate Honey Lemon Pannacotta

Preserved Blackberries, Honeycomb, Pear Sorbet
1-Wheat,3,6,7,12

Strawberry Tart Infused with Rosewater

Vanilla Bean Ice Cream, White Chocolate Whip, Chocolate Crisp
1-Wheat,3,6,7,12

Orange Chocolate Black Forest Cake

Almond Cream, Salted Caramel Ice Cream, Orange Tuile
1-Wheat, 3,7,8-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