DRUIDS GLEN

HOTEL & GOLF RESORT

Sunday Lunch with Santa

€65.00 per person

STARTER

Slow Cooked Duck Confit and Smoked Black Pudding Salad
Mulled Wine Cranberry, Yellow Chicory, Hazelnut Praline
1-Wheat/Barley,8-Hazelnut,9,10,12

Parsnip and White Onion Soup, Crispy Ham Bonbon, Sage Emulsion
1-Wheat, 3, 6, 9, 12 – Vegan Adaptable

Glendalough Gin and Red Cabbage Cured Salmon
Compressed Apple, Pomegranate, Horseradish Crème Fraiche
4,7,10,12

Roasted Delica Pumpkin with Sage Brown Butter
Whipped Macroom Ricotta, Pickled Pear, Candied Pecan
7,8-Pecan,10,12

MAIN COURSE

Irish Beef Brisket Slow Braised Guinness and Treacle
Root Vegetable Mash, Maple Heritage Carrots, Crispy Cavolo Nero
6,7,9,10,12

Roasted Sea Bream with Crab and Herb Crust
Layered Potato Pave, Buttered Samphire, Charred Baby Leek, Shellfish Bisque
1-Wheat,2,4,6,7,9,12

Roasted Turkey Breast with Chestnut Ham and Fig Stuffing,
Caramelised Parsnip Puree, Thyme Potato Fondant, Bone Jus
1 – Wheat, 6,7,9,12

Wild Mushroom, Shallot and Rainbow Chard Pithivier
Roasted Jerusalem Artichokes, Charred Brussels Sprouts, Porcini Cream
1-Wheat,6,7,9,12– Vegan Adaptable

Served with Rosemary & Thyme Roasted baby Potatoes (7,12)

DESSERTS

Orange Chocolate Cremeux Tart
Salted Caramel Ice Cream, Almond Cream
1-Wheat,3,6,7, 8 – Almond, 12

70% Chocolate Cinnamon Crème Brûlée
Mascarpone Ice Cream, Honey Tuille
1 – Wheat, 3, 6, 7,12

Hugos Christmas Pudding
Spiced Pear Compote, Gingerbread Crumb, Star Anise
1-Wheat,3,7,8 – Almond, 12

Baileys Espresso Oprea Cake
Preserved Blackberries, White Chocolate Ice Cream
1-Wheat,3,6,7,8-Almond,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