

# Hugo's Set Dinner Menu



## To Start

*Fresh Soup of the Evening  
homemade breads & handmade Cuinneog butter*

*Smoked Irish Salmon  
Clogherhead crab, Cuinneog buttermilk, apple and pickled cucumber*

*Guinea Fowl Terrine  
pickled mushroom, wild garlic, radish, toasted sourdough*

*Fivemiletown Goat's Cheese  
datterini tomato, watermelon, black olive, sherry vinegar*

## Main Course

*10oz Sirloin of Hereford Beef  
peppercorn sauce, mesclun salad leaves, fries*

*Baked and Pickled Celeriac  
king oyster mushrooms, tenderstem broccoli, Perigord black truffle cream sauce*

*Roast Organic Chicken Breast  
braised thigh, asparagus, purple sprouting broccoli, roast chicken cream*

*Pan fried Atlantic Hake  
roast king cabbage, pink fir baby potato, mussel velouté*

*Thomas Salter's pork chop,  
pork cheek and potato terrine, fresh garden peas, broad beans, onion gravy*

## Desserts

*Selection of Hugo's homemade ice creams and sorbets*

*Milk Chocolate Namelaka  
brown butter financier, poached rhubarb, yoghurt ice cream*

*Lemon Posset  
meringue, clementine, shortbread*

*Artisan Irish Cheese Plate,  
quince, grapes and crackers*

A 12.5% optional gratuity will be added to your bill.

All prices include government VAT at the new rate of 13.5% as from 1<sup>st</sup> Jan.2019

Please inform us if you have any allergies to certain foods. All meats served on this menu are Irish. All our eggs are Irish & free range.

Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 5955 [www.hugos.ie](http://www.hugos.ie)