

# *January Set Dinner Menu*

## *Starters*

*Soup of the Day*

*home made brown bread, Cuinneog butter*

*Ham hock and Guinea fowl Terrine*

*pickled squash and radish salad, toasted sourdough*

*Toons Bridge Mozzarella*

*organic beetroot, roast carrot, clementine dressing*

*Warm McCarthy's Black Pudding*

*red onion tart fine, grain mustard cream*

*Terry Butterly's Annagassan Smoked Salmon*

*pickled kohlrabi, buttermilk*

## *Main Courses*

*100z Sirloin of Prime Hereford Beef*

*peppercorn sauce, mesclun salad leaves, fries*

*Free range Chicken Breast*

*celeriac, cavalo nero, mash, braised thigh, roast chicken cream*

*Pithivier of Celeriac & King Oyster Mushroom*

*roast Jerusalem artichoke, sprouting broccoli, brown butter cream*

*Atlantic Cod fillet*

*smoked haddock, baby potatoes, pickled seaweed, smoked velouté*

*Challans Duck Breast*

*pressed potato confit, roast carrot, Roscoff onion, scallion, duck jus*

## *Desserts*

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

*Milk chocolate tart, vanilla ice cream*

*Coconut Panna Cotta*

*marinated pineapple, mango & mint sorbet*

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

*€ 50 pp + 12.5% discretionary service*

Allergen information can be viewed in a folder available at reception. Please inform us of any food allergies.  
Note that although we take every care in our food preparation, we cannot guarantee that our dishes do not contain allergens.

*A discretionary gratuity of 12.5% is applied to all tables of 6 or more.*

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