

Hugo's Christmas Dinner Menu

2 Courses € 42.50 – 3 Courses €55.00

Chicken Fat and Brown Butter Focaccia, Guinness and Treacle Brown Bread, Cuinneog Farmhouse Butter



Starters

Pumpkin Soup, Shredded Confit Duck Leg, Pumpkin Seed and Chestnut

Cooleeney Goat's Cheese, Roast and Pickled Squash, Fresh Pear, Mixed Leaves, Clementine Dressing

Guinea Fowl Boudin, Organic Cabbage, Chestnut Mushroom, Madeira and Foie Gras Sauce

Hugo's Mini Fish Pie – Fresh and Smoked Fish, Baby Spinach, Smoked Bacon & Potato Bechamel, Toasted Baguette

Mains

Sean Ring's Free Range Chicken, Jack McCarthy's Black Pudding and Chicken Leg Potato Cake, Organic Cavolo Nero, Roast Chicken Cream

Pan fried Cod, Pressed Potato Terrine, Jerusalem Artichoke Cream, King Cabbage, Vermouth Sauce

10oz Sirloin of Hereford Prime Beef, Gratin Dauphinoise, Roast Carrots, Red Wine Jus €5 Supplement

Wicklow Venison, Braised Red Cabbage, Pomme Mouseline, Celeriac and Venison Ragù, Spiced Jus

Sides € 4.50

French Fries

Roast Carrots, Chorizo & Parmesan

Brussel Sprouts, Bacon & Chestnuts

Desserts

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Chocolate Brownie, Fresh Raspberries, Malt Ice cream

Christmas Pudding, Brandy Anglaise, Mince Pie Ice Cream

Selection of Irish Cheeses - Cashel Blue, Ballylisk Triple Brie, Hegarty's Cheddar, Quince, Crackers, Grapes