

# Hugo's Christmas Dinner Menu



## To Start

*Celeriac and apple soup, brown bread and seaweed butter*

*Rings farm chicken and leek terrine, black trumpet mushrooms, smoked almonds*

*Bally cotton House cured salmon, smoked yogurt, Vietnamese dressing*

*Duck liver parfait, madeira jelly, fermented peach, toasted brioche*

*Fivemiletown goats cheese, mulled pear, candied walnuts, baby leaf salad*

## Main Course

*Turkey and ham roulade, cranberry and sage stuffing, duck fat roast potatoes, red wine jus*

*Irish Beef 10oz striploin, potato and celeriac terrine, watercress and spinach, beef bone jus*

*Wild Wicklow Venison, violet turnip, Brussel sprouts, elderberry jus*

*Market fish, borlotti beans, brown shrimp, preserved lemon, white wine cream*

*Wild mushroom tortellini, burnt butter, pine nuts, fermented garlic, sage*

## Dessert

*Christmas pudding, brandy cream, clementine*

*Mont Blanc, vanilla, chestnuts*

*White chocolate and cranberry mille-feuille*

*Artisan Irish three cheese plate, pear chutney, grapes and crackers (Supp.€3)*

**€ 65.00**

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

*Please inform your waiter/ waitress 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)*