

Hugo's Christmas Dinner Menu



--Starters--

Market Oysters

granny Smith apple, pickled chili
3 single 12.00 / 1/2 dozen 24.00

Celeriac & Apple Soup

Guinness & treacle bread, seaweed butter 10

Rings Farm Chicken & Leek Terrine

black trumpet mushrooms, leek veloute 15

Ballycotton House Cured Salmon,

smoked yogurt, Vietnamese dressing, squid ink tuile 15.50

Compressed Melon & Speck Ham

madeira jelly, fermented peach, hazelnuts 14.50

Fivemiletown Goat's Cheese

mulled pear, candied walnuts, baby leaf salad 14.50

--Main Course--

Turkey & Ham Roulade

cranberry & sage stuffing, duck fat roast potatoes, red wine jus 31.50

Irish Beef 10oz Striploin,

potato & celeriac terrine, watercress & spinach, beef bone jus 39.95

Irish Hereford Slow Cooked Short Rib of Beef

tender stem broccoli, tomato cous cous, chimichurri 29.50

Skeaghanore Duck Breast

wild game croquette, violet turnip, Brussel sprouts, blackberry jus 35.95

Market Fish

coco beans, brown shrimp, preserved lemon, white wine cream MP

Wild Mushroom Ravioli

beurre noisette, aged Parmesan, hazelnut, sage 24.50

--Sides--

Truffle and parmesan fries 6.50

Skinny fries 5.50

Golden river farm house salad, white wine dressing 5.50

Honey and mustard roast root veg 5.50

Irish Brussel sprouts, pancetta 5.50

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