

Hugo's Festive Dinner Menu



—STARTERS—

CARLINGFORD OYSTERS

granny smith apple, mignonette, coriander, 3 for 12.50, 6 for 25

CELERIAC & PEAR SOUP

Guinness & treacle brown bread, Mungo Murphy's seaweed butter 10

PROSCIUTTO & COMPRESSED MELON

rocket, aged Parmesan, French dressing 15.50

BALLYCOTTON SMOKED SALMON

avocado purée, dill, buttermilk, burnt cucumber 16.50

DUCK LIVER PARFAIT

wholegrain mustard & cranberry chutney, endive, Belgian waffle 16

ARDSALLAGH GOAT'S CHEESE

sour cherry, candied walnut, baby leaf salad 15.50

—MAIN COURSE—

TURKEY & HAM ROULADE

cranberry & sage stuffing, duck fat roast potatoes, Brussel sprouts, carrots, gravy 33

10oz IRISH HEREFORD STIRPLOIN OF BEEF

crispy potato terrine, celeriac purée, green peppercorn sauce 43

WILD WICKLOW VENISON

salt baked purple beetroot, chicory, pearl barley, blackberry jus 38

MARKET FISH

puy lentils, pancetta, preserved lemon, white wine cream 34.50

BRAISED IRISH HEREFORD SHORTRIB

pomme mousseline, crispy onions, pickled cucumber, red wine jus 29.50

SPINACH & RICOTTA TORTELLONI

spinach & confit garlic purée, crispy sage, cashews, aged Parmesan 26.50

—SIDES—

GLAZED CARROTS & PARSNIPS

honey & mustard 6

SKINNY CHIPS

5.50

SAUTÉE BRUSSEL SPROUTS

pancetta 6

TRUFFLE FRIES

aged Parmesan, chives 6.50

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—DESSERTS—

CHRISTMAS PUDDING
brandy ice cream 11

RASPBERRY & WHITE CHOCOLATE TART
raspberry gel 11

STICKY TOFFEE PUDDING
Guinness caramel, sea salt ice cream 10

MILK CHOCOLATE MOUSSE
honeycomb, grué de cacao, sea salt, olive oil 11

CHEESE PLATE
Durrus, organic Cashel Blue, Coolatin mature cheddar,

—SWEETS WINES—

Château Graves, Barsac Sauternes	2018	11
Recioto della Valpolicella Classico	2019	14.50
Pedro Ximénez 5 yr, Diatomists	N/V	15
Tokaji, Disznókő Furmint, Hungary	2019	9
Killahora Rare Apple Ice Wine	2022	9

—PORTS DIGESTIVES & LIQUEURS—

Kopke 10 yr Tawny	10.50	Kopke 20 yr Tawny	17.50
Calvados	8.00	Baileys	6.00
Hennessy VSOP	8.00	Hennessy XO	45.00

—WHISKEY—

Green Spot	14	Connacht Single Malt	14.50
Redbreast 12yr	14.50	Yellow Spot	15.50
Blue Spot	16.75	Red Spot	24.00

HEAD CHEF: Michael Morrisroe

Allergen Menu available upon request.

100% of all tips and gratuities, regardless of form of payment, are fully distributed to staff in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022.

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