

DRUIDS GLEN

HOTEL & GOLF RESORT

Mother's Day Lunch at Hugo's

Sunday, 30th March | 1pm - 3pm | €55 pp | Children Under 12 - €25 pp

Starters

Ardsallagh Goats Cheese with Golden Raisin Vinaigrette
Pickled Beetroot, Compressed Poached Pears, Hazelnut Granola
1-Wheat,7,8-Hazelnut,10,12- **Vegan Adaptable**

Wild Garlic and Potato Soup
Focaccia Croutons, Wicklow Rapeseed Oil
1-Wheat,6,7,9,12- **Vegan Adaptable**

Terrine of Skeaghanore Duck
Compressed Cucumber, Beetroot Carpaccio, Truffle Mayonnaise
3,6,9,10,12

Crab Arancini with Goatsbridge Caviar and Crème Fraiche
Roasted Garlic Aioli, Aged Sheep's Cheese Chervil Oil
1-Wheat,2,3,6,7,12

Main Course

Braised Brisket of Irish Beef with Duck Fat Potato Fondant
Glazed Baby Rainbow Carrots, Jerusalem Artichoke Puree, Juniper Jus
7,9,10,12

Seared Sea Bream with Mussel, Wicklow Wolf and Saffron Bisque
Chervil Potato Gnocchi, Broad Beans, Samphire and Herb Oil
3,6,7,9,12,14

Shitake Mushroom, Leek and Jerusalem Artichoke Risotto
Baby Spinach, Smoked Gubbeen Cheese, Red Vein Sorrel
6,7,9,12 - **Vegan Adaptable**

Roasted Pork Tenderloin with Smoky Barbeque Glaze
Parsnip Puree, Purple Potatoes, Sprouting Broccoli and Bone Jus
7,9,10,11,12

Desserts

Apple Galette with Caramelized White Chocolate Mousse
Vanilla Infused Compressed Apple, Granny Smith Apple Sorbet, Caramel Gel
1-Wheat,3,6,7,12

Sticky Walnut Pudding
Clotted Cream, Custard Ice Cream, Whiskey Caramel
1-Wheat,3,7,8-Walnut,12

Tarte au Citron
Mango Mousse, Lime Meringue, Pine Nut Crumble
1-Wheat, 3,7,8-Pinenut,12

Irish Farmhouse Cheese Board
Pear Chutney, Grapes, Lavish Bread
1-Wheat,6,7,9,12

Freshly Brewed Tea and Coffee

Allergen List:

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs