

DRUIDS GLEN

HOTEL & GOLF RESORT

Easter Lunch at Hugo's Restaurant

Sunday, April 20th | €55 pp

Starters

Lemon and Pistachio Marinated Asparagus
Wild Garlic Labneh, Baked Ardsallagh Feta, Yellow Endive
6,7,8-Pistachio,10,12

Creamy Cauliflower and Thyme Soup
Smoked Almond, Extra Virgin Olive Oil
7,9 -Almond,12- **Vegan Adaptable**

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

Guinness Cured Salmon with Oyster Emulsion
Pickled Fennel, Samphire, Sorrel Oil
3,4,6,9,10,12

Main Course

Hazelnut Crust Loin of Lamb with Crispy Potato Pave
Glazed Shallot, Caramelised Celeriac Puree, Lovage Jus
6,7,8-Hazelnut,9,12

Loin of Hake with Crab and Speck
Chuka Wakame, Celery Ribbons, Yuzu – Oyster Broth
2,3,4,6,7,9,11,12,14

Shallot and Jack Fruit Tarte Tatin with Lime Miso Caramel
Aubergine Caviar, Velvet Cloud Sheep's Cheese, Micro Coriander
1-Wheat,6,12- **Vegan Adaptable**

Pan Roasted Chicken Supreme with Porcini Tortellini
Parsnip Puree, Purple Potato Confit, Tarragon Jus
1-Wheat,3,6,7,9,12

Desserts

Mango, Coconut, Lime Mousse
Almond Genoise, Mascarpone Cream, Passion Fruit Macaron

1-Wheat,3,6,7,8-Almond,12

Vanilla Cheesecake with Candied Walnuts
Preserved Cape Gooseberry, Roasted Barley Ice Cream, Caramel Gel
1-Wheat/Barley,3,7,8-Walnut,12

Dark Chocolate Delice
Salted Caramel Ganache, Milk Sorbet, Cocoa Tuile
1-Wheat, 3,7,8-Hazelnut/Almond/Cashew,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