



McHugh's Wine & Dine Restaurant

CHRISTMAS NIGHTS OUT 2011

DINNER MENU (OPTION 1)

5 COURSE MEAL - €29.95 PER PERSON

CHRISTMAS THEMED TABLE DRESSING & LUXURY CHRISTMAS CRACKERS FOR ALL

APERITIF

McHugh's POMEGRANATE & CRANBERRY BELLINI

STARTERS

HOME MADE SOUP OF THE DAY **(v)**

SLOW ROASTED BEETROOT SALAD, CRUMBLLED GOAT'S CHEESE, HAZELNUT DRESSING **(v)**

FREE RANGE IRISH SPICY CHICKEN WINGS, CASHEL BLUE CHEESE DIP

HOUSE MADE CHICKPEA FALAFEL, PICKLED CUCUMBER, SPICED MINT YOGHURT **(v)**

MAINS

JANE RUSSELL'S ARTISAN SAUSAGE, CHIVE MASH, CARAMELISED ONION GRAVY

PAN FRIED FILLET OF HAKE, BRAISED LEEKS, PARMESAN MASH, DILL CREAM SAUCE

PAN FRIED SUPREME OF FREE RANGE IRISH CHICKEN, COLCANNON MASH, ROOT VEGETABLES, THYME JUS

TAGLIATELLE, SAUTÉED WILD MUSHROOMS, ROCKET, PARMESAN, HERBS, CREAM SAUCE **(v)**

DESSERTS

SELECTION OF ICE CREAMS

WARM CHOCOLATE AND HAZELNUT BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM

NANNA PURDY'S TRADITIONAL CHRISTMAS PUDDING, BRANDY CUSTARD

COOLEENEY CHEESE, GRAPES AND BISCUITS

REGULAR TEA & COFFEE

€10 PER PERSON BOOKING DEPOSIT REQUIRED AT TIME OF CONFIRMATION
AVAILABLE FROM 26TH NOVEMBER FOR PARTIES OF 8 OR MORE

(v) = Suitable for vegetarians

10% service charge will be added to parties of 6 or more adults. This is paid directly to the staff.
If, for any reason, you think this is not justified, please let us know.



McHugh's Wine & Dine Restaurant

CHRISTMAS NIGHTS OUT 2011

DINNER MENU (OPTION 2)

5 COURSE MEAL - €38 PER PERSON

CHRISTMAS THEMED TABLE DRESSING & LUXURY CHRISTMAS CRACKERS FOR ALL

APERITIF

McHugh's POMEGRANATE & CRANBERRY BELLINI

STARTERS

HOME MADE SOUP OF THE DAY **(v)**

PAN FRIED TIGER PRAWNS, TOMATO PESTO MAYONNAISE, ROCKET AND PARMESAN SALAD

CONFIT DUCK LEG RILLETTE, PRUNES, SOURDOUGH TOAST

FREE RANGE IRISH SPICY CHICKEN WINGS, CASHEL BLUE CHEESE DIP

SLOW ROASTED BEETROOT SALAD, CRUMBLed GOAT'S CHEESE, HAZELNUT DRESSING **(v)**

MAINS

HONEY GLAZED BREAST OF BARBARY DUCK, PARSLEY MASH, SAVOY CABBAGE, PANCETTA AND CHESTNUTS

12 HOUR SLOW COOKED DAUBE OF BEEF, FONDANT POTATO, CARAMELISED CAULIFLOWER PURÉE

PAN ROASTED FILLET OF STONE BASS, CRUSHED POTATOES, ARTICHOKE BARIGOULE

CHARGILLED IRISH 10oz DRY-AGED RIBEYE STEAK, RED WINE BRAISED SHALLOT, HOME CUT CHIPS, MIXED LEAVES, PEPPER SAUCE or GARLIC BUTTER or CASHEL BLUE CHEESE BUTTER

TAGLIATELLE, SAUTEED WILD MUSHROOMS, ROCKET, PARMESAN, HERBS, CREAM SAUCE **(v)**

DESSERTS

SELECTION OF ICE CREAMS

WARM CHOCOLATE AND HAZELNUT BROWNIE, CHOCOLATE SAUCE, VANILLA ICE CREAM

NANNA PURDY'S TRADITIONAL CHRISTMAS PUDDING, BRANDY CUSTARD

COOLEENEY CHEESE, GRAPES AND BISCUITS

REGULAR TEA & COFFEE

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