

HUGO'S

RESTAURANT

Welcome to Druids Glen Hotel & Golf Resort in the beautiful County of Wicklow.

Hugo's is inspired by the late Hugo Flinn, one of the founding owners who brought about the resort's two famous world-class golf courses – Druids Glen and Druids Heath which put Wicklow Tourism on the world stage during its hosting of the Irish Open over four consecutive years 1996-1999. Hugo Flinn also put his passion and work into a magnificent restoration of Woodstock House which was built in 1770 and now serves as the Druids Glen Golf Clubhouse. It is his passion for excellence that underpins the culture of hospitality and superior levels of customer service at Druids Glen Hotel and Golf Resort.

Please note the food allergens used in the preparation of our food can be viewed in a separate menu available from your server. Please ask a member of staff if you need additional information on food allergens.

All dishes may contain traces of nuts | All beef is 100% of Irish origin.

Chef De Cuisine – Ben Schworer
Restaurant Manager – Shauna Thomas



TABLE D'HÔTE MENU

€45

STARTER €11.50 | MAIN COURSE €25 | DESSERT €8.50

Seafood Chowder

Roast Quail, Jerusalem artichoke, pearl barley

Parfait of Duck Liver & Foie Gras, prune purée, red wine and poached pear

Beetroot Cured Salmon, Glendalough gin, orange, cucumber and mustard dressing



Fillet of Pork, pearl barley, chorizo & butternut purée

Pan Seared Rump of Irish Beef, spiced parsnip purée, Guinness oyster

Pan-fried Fillet of Cod, Kohlrabi and apple dressing

Wild Mushroom Risotto, parmesan, olive oil (v)



Chocolate & Grand Marnier Mousse, crisp hazelnut praline, clementine granita

Selection of Ice Cream, blackberry jelly, honeycomb

Blackberry & Apple

tempura Granny Smith, blackberry & cashew mousse, blackberry compote, sugar crisp

Chocolate Tart, caramelised hazelnuts, vanilla ice cream

À LA CARTE MENU

Castletownbere Scallops €19

white onion cream, Kalamata tapenade, pancetta

Venison Tartare €17

confit yolk, pickled wild mushrooms, celeriac crisps

Whiskey Cured Salmon €15

shaved fennel, chilli, dill aioli

Seared Foie Gras €22

duck leg croquette, banyuls jus

Pigeon Breast €18

Jerusalem artichoke, pearl barley

Glazed Omelette Arnold Bennett €15

Dublin Bay Prawns €21

tarragon sabayon, confit celeriac



Grilled Dover Sole €48

meunière, baby capers, citrus

Chateaubriand for Two €72

buttermilk onion rings, shoestring fries, selection of sauces

Venison Loin €36

cabbage, shredded venison, salsify

Ballotine of Irish Rabbit €28

confit rabbit pithivier, crispy cauliflower, vin du vin jus

Roast Breast of Mallard €29

sweet potato fondant, kumquat reduction, sautéed bok choy

Roast Fillet of Halibut €31

apple and walnut dressing, poached kohlrabi



Side Orders €4

Whipped Potato, Vegetables of the Day, Garden Salad, Onion Rings, French Fries



Cherry & Vanilla 'Baked Alaska' €8.50

vanilla parfait, red wine cherry, Normandy sable

Jameson Crème Caramel €9.50

pear foam, poached pear, baked white chocolate, toasted brioche crisp

Chocolate & Grand Marnier Mousse €9.00

crisp hazelnut praline, clementine granita

Blackberry & Apple €8.50

tempura Granny Smith, blackberry & cashew mousse, blackberry compote, sugar crisp

Selection of Ice Creams €8.00

blackberry jelly, honeycomb

Selection of Irish Artisan & Farmhouse Cheeses €13.00

plum chutney, quince jelly, fruit and wheat wafers