

Christmas 2026

Festive Dinner

3 Course €69
includes festive cocktail

Festive Lunch

2 Course €45 | 3 Course €52
includes festive cocktail

PreBooking Essential
email: info@hydebargalway.ie





SAMPLE

FESTIVE LUNCH MENU

STARTERS

SPICED BUTTERNUT SQUASH & LENTIL SOUP

roasted pumpkin seeds, chilli oil 1w,7,9

POACHED & SMOKED SALMON RILLETTES

crispy capers, dill, lemon, crème fraîche 1w,3,4,7,10

LOUISIANA STYLE CHICKEN WINGS

cashel blue cheese dip 1w,3,6,7,9,10,12

WILD MUSHROOM & MOZZARELLA ARANCINI

romesco dressing, lambs leaf 1w,7,8h,8w,11

MAIN COURSES

FESTIVE SPICED BARBARY DUCK BREAST

celeriac purée, roasted plums, duck fat potatoes, sherry jus 7,9,10,12

BAKED ROSSAVEEL HAKE

red pepper & coconut cream, fresh coriander, spinach rice 4,7,9,12 GF

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

carrot purée, charred carrot & onion, buttered fondant potato, crispy onion, madeira wine sauce 1w,7,9,10,12

PLANT IT SUPER GREEN VEGAN BURGER

maple & chilli mayo, lettuce, tomato, guacamole, crispy onion, fries 1w,7,9,10

DESSERTS

FESTIVE CHRISTMAS PUDDING

brandy custard, vanilla ice cream 1w,7,8a,8c,8h,12

MIXED BERRY CHEESECAKE

raspberry sorbet 1w,7

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream 1w,3,6,7,8a

BELGIAN VEGAN CHOCOLATE TART

mango sorbet, mixed berry compote 1w,6 VG

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.
ASK YOUR SERVER FOR MORE INFORMATION.

allergens: 1gluten w(wheat),1o(oats),1b(barley).1r(rye) 2.crustacean 3.egg 4.fish 5.peanut 6.soybean 7.dairy
8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs





SAMPLE

FESTIVE

DINNER MENU

STARTERS

SPICED BUTTERNUT SQUASH & LENTIL SOUP

roasted pumpkin seeds, chilli oil 1w,7,9

RARE BREED PANKO CRUMB PORK NECK

charred apple, celeriac remoulade, pickle raisin & rocket salad 1w,3,7

POACHED & SMOKED SALMON RILLETTES

crispy capers, dill, lemon, crème fraîche, crispy toasts 1w,3,4,7,9

WILD MUSHROOM & MOZZARELLA ARANCINI

romesco dressing, lambs leaf 1w,7,8h,8w,11

GLAZED GOATS CHEESE

roasted beetroot, candied walnuts, blood orange, toasted sourdough, organic leave 1W,7,8W,10

MAINCOURSE

FESTIVE SPICED BARBARY DUCK BREAST

celeriac purée, roasted plums, duck fat potato, sherry jus 7,9,10,12

PAN FRIED SEABASS & GAMBA PRAWNS

parmentier potato, chorizo, spinach, bearnaise sauce 1w,4, 7,9,12

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

carrot purée, charred carrot & onion, buttered fondant potato, crispy onion, madeira wine sauce 1w,7,9,10,12

MARINATED CHICKEN SUPREME

fondant potato, sweet stem cauliflower, kale, wild mushroom cream 6,7,9,12

ROASTED BUTTERNUT SQUASH & SPINACH & RICOTTA CANNELLONI

baked parmesan cream, tomato & basil, garlic toast 1w,7, 12 V

DESSERT

FESTIVE CHRISTMAS PUDDING

brandy custard, vanilla ice cream 1w,7,8a,8c,8h,12

DARK CHOCOLATE MOUSSE

black sesame & hazelnut crumble, amarena cherries 1w,3,7,8

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream 1w,3,6,7,8a

LEMON POSSET

Italian meringue, polenta biscuits 1w,3,7,12 GF



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Celebrate

NEW YEARS EVE IN STYLE

- Moët & Chandon on Arrival
- Four Course Menu
- Live Entertainment
- Bubbles at Midnight
- DJ till late
- Late Bar

€99 per person

Pre-booking essential





NEW YEARS EVE MENU

A glass of Moët & Chandon on arrival

TO START

CANAPES ON ARRIVAL

Goats cheese on mini blinis 1w,3,6,7,9,10,12 wild mushroom arancini with romesco sauce 1w,3,7,8h,8w,11,
slow braised short rib croquette with red pepper coulis 1w,3,7,9,10,12

TO FOLLOW

BUTTERNUT SQUASH SOUP

crispy pancetta 6,7,9,12

GALWAY BAY SMOKED SALMON & CRAB SALAD

lemon dill sauce, creme fraiche, crispy toast 1w,2,6,7,10,12

PORK BELLY

Pork belly, lovage crumb, green asparagus,
roasted apple puree 1w,3,6,7,9,10,12

BAKED SCALLOP ROCKEFELLER

creamy potato, sauteed spinach, parmesan crumb,
bearnaise sauce 1w,3,7,10,12,14

CAPRESE SALAD

smoked burrata, pistachio pesto 6,7,8pst

MAIN COURSE

GRILLED 10OZ SIRLOIN STEAK

peppercorn sauce, mixed veggie bundle, house fries
3,7,9,10,12

HERB CRUSTED LAMB RACK

confit garlic mash, baby veggies, rosemary jus
1w,3,6,7,9,10,12

ROASTED CHICKEN SUPREME,

celeriac & potato terrine, confit leeks, baby spinach,
mushroom velouté 6,7,9,12

GRILLET HALIBUT

saffron beurre blanc, confit fennel,
buttery herb potato 4,6,7,10

COURGETTE & CHANTERELLE ROULADE

courgette & basil puree, vierge sauce 6,7,9,10

DESSERT

CALLEBAUET CHOCOLATE MOUSSE

fermented raspberries 1w,3,7

PASSION FRUIT & COCONUT CHEESECAKE

Roasted pineapple & lime salsa 1w,3,7

HAZELNUT & CARAMEL PARFAIT

butter scotch sauce 1w,3,6,7,8h,12

SELECTION OF IRISH CHEESE

cashel blue, triple rose brie, fenugreek millens,
sheridan's chutney & crackers 1w,6,7,10,12

BUBBLES AT MIDNIGHT

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