

# FESTIVE LUNCH MENU



## STARTERS ~ MAR THÚS

**HYDE ATLANTIC SEAFOOD CHOWDER**  
homemade brown bread 1w,1o,3,4,7,9,13

**WILD MUSHROOM BRUSCHETTA**  
sautéed creamy mushrooms, parmesan cheese 1w,3,7,12 V

**HYDE VEGGIE SALAD**  
roasted cauliflower, avocado, hummus, roasted beets,  
toasted nuts seeds, lemon & tahini dressing,  
grilled ciabatta 1w,8h,10,11,12 VG

**LOUISIANA STYLE CHICKEN WINGS**  
cashel blue cheese 1w,3,6,7,9,10,12

## MAIN COURSES ~ PRÍOMHCHÚRSAÍ

**GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF**  
carrot & ginger purée, tenderstem broccoli, fondant potato,  
port wine sauce 7,9,10,12

**ROAST SEASONAL TURKEY AND HAM**  
lemon & sage stuffing, roast potatoes, cranberries, sprouts and carrots  
1w,7,9,10,12

**PAN SEARED SALMON**  
potato & chorizo saute, wilted spinach, bearnaise sauce 3,4,7

**SWEET POTATO, CHICKPEA & SPINACH CURRY**  
spiced coconut curry, basmati rice 7,9,10 VG

## DESSERTS ~ MILSEOGA

**WARM APPLE & CINNAMON CRUMBLE**  
custard & vanilla bean ice cream 1w,3,6,7,8a

**BELGIAN CHOCOLATE TART**  
mango sorbet, mixed berry compote 1w,6,VG

**HYDE CHEESECAKE**  
please ask your server for details 1w,7

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

allergens: 1.gluten 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  
GF Gluten Free V Vegetarian VG Vegan