



SAMPLE CHRISTMAS MENU

Mulled Wine on arrival

STARTERS | MAR THÚS

HOMEMADE SOUP OF THE DAY

house baked soda bread 1w,6,7,9

HYDE HOT & SPICY CHICKEN WINGS

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

MINI MEZZE

white bean, smoked sweet potato hummus,
roasted kalamata olives, peppernata and khobez bread (v) 1w,9

GRILLED SKEWERED PRAWNS

asian noodle, mango and chilli dressing 1w,2,3,6,7,11

BAKED GOATS CHEESE AND

CARAMELIZED ONION TARTLET

cranberry and apple compote 1w,7,8w,10,12

CLASSIC CAESAR SALAD

creamy dressing, crispy bacon 1w,3,4,7,9,10,12

MAIN COURSES | PRÍOMHCHURSAÍ

100Z GRILLED IRISH SIRLOIN STEAK

portobello mushroom, creamy peppercorn sauce,vine
tomato, house fries (€5 supplement) 1w,3,7,9,10

PAN ROASTED BARBARY DUCK BREAST

braised red cabbage, potato fondant, parsnip crisps, gin
orange and mulberry jus 1w,7,9,12

GRILLED FILLETS OF SEABASS

creamed potato, chorizo spinach, pimento cream
1w,2,3,4,6,7,9,10,12

SEARED SALMON FILLET

preserved lemon courgette, pea risotto,
parmesan crisp 4,7,9,12

PAN FRIED SUPREME OF CHICKEN

kale and garlic colcannon, crisp pancetta, jameson black
barrel cream sauce 6,7,9,10,12

TORTELLINI OF RICOTTA & SPINACH

tomato ragout, parmigiana & rocket salad
1w,3,7,9,12

DESSERTS•MILSEOGA

HYDE FESTIVE DESSERT PLATTER 1w,3,6,7,8a,8h,8p,8w

THREE COURSE €40

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

