



**CHRISTMAS 2018**

**at**

**BROTHER HUBBARD  
Capel St, Dublin 1**

### **Dining Options for Groups**

**We would be delighted to host your special event at Brother Hubbard this Christmas!**

We can cater for groups of all sizes: from 2 to 200!

We've a delightful sharing menu to bring you the best food this festive season! Our menu is designed to be full of flavour, colour and delight – and is specifically designed as a sharing menu to add that extra measure of conviviality to your event!

Our food is made 100% from scratch by us and caters exceptionally well for dietary requirements, with amazing choices for those who are vegetarian, vegan or gluten-free as well as satisfying meat and fish-eaters alike! In particular, we are able to cater as fully for those attending your event who require a vegan, vegetarian or gluten-free diet alongside those in attendance who eat meat, fish and gluten!

We've a wonderful wine list as well as spirits and Irish craft beer on tap and some very special cocktails.

**Please review the information below and get in touch with us about your plans for your Christmas 2018 event! [reservations@brotherhubbard.ie](mailto:reservations@brotherhubbard.ie) / 01 44 11 112**

# CHRISTMAS PARTY DINNER:

We offer a 4 course Christmas Evening Menu – we've set out below a very representative sample of what our seasonal menu will be. This menu costs €44.95 per person.

Our menu caters exceptionally well for dietary requirements, with amazing choices for those who are vegetarian, vegan or gluten-free as well as satisfying meat and fish-eaters alike!

## **Amuse Bouche**

Carrot & polenta "Cake" with carrot & tahini puree, fresh herbs, red onion & toasted hazelnut (vg, gf)

## **Mezze Sharing Selection of Starters**

Each of the elements below are served for the table to share together

Our sweetcorn & chickpea falafel with smoked tomato relish on a baby gem leaf (vg, gf)

&

Our appetizer shot of ginger, chilli & beetroot with dill (vg, gf)

&

Duo of Hummus Platters with our homemade flatbread:

*Spiced pumpkin hummus with warm harissa-roasted vegetables* (vg, gf available)

&

*Classic hummus with warm lamb, yogurt and pomegranate with fresh herbs* (gf available)

## **Main Course**

**Your choice of one of our main course dishes:**

Citrus-roasted Supreme of free-range **Chicken** on a bed of spiced pumpkin puree, with roast cherry tomato, mange tout, spring onion & toasted freekeh (gf available)

Glazed **Beef Shortrib** with a red onion, fennel & mushroom wine-reduction with carrot, kale & potato puree (gf)  
(+€5 supplement)

Persian-style baked **Hake** on a bed of tamarind, herb & caramelised onion with turmeric rice & preserved lemon (gf)

Roast **Duck** Flatbread: pulled duck with Jerusalem artichoke puree, aubergine, spiced yogurt dressing & warm plum compote, with side salad (+€5 supplement)

Roasted turmeric **Cauliflower** on a bed of fragrant beetroot puree, ras-el-hanout puy lentil, topped with our savoury granola (vg, gf)

**Aubergine** "Imam Biyaldi" with spiced chickpea & tomato sauce, black olive drizzle, fresh herbs & red cous cous (vg, gf available)

## **Additional Sides:**

*Romesco Bravas (serves 4): €7.95 / Additional Flatbread €2.50*

## **Dessert Sharing Selection**

All served on platters to pass around and share together (with enough of each for everyone to enjoy!)

*Our Seasonal Mess:*

macerated Cranberries & Orange segments folded through crunchy meringue with whipped orange blossom cream, sweet-nut dukkah & lemon balm (gf)

&

*our Cinnamon & Walnut Baklava* (gf alternative available)

&

*Homemade spiced Chocolate Truffle* (gf)

*(A single Vegan dessert is available as an alternative: Vegan Chocolate Mousse with raspberry, mint & sweet nut-dukkah)*

**Add a shot of our delicious homemade Spiced Whiskey Cream liqueur +€5.95**

**We also have a selection of teas and coffee available to order.**

*(vg = vegan/vegetarian, gf = gluten-free)*

# CHRISTMAS PARTY LUNCH:

We offer a 3-course Christmas Lunch Menu – we've set out below a very representative sample of what our seasonal menu will be. This menu costs €32.95 per person.

Our menu caters exceptionally well for dietary requirements, with amazing choices for those who are vegetarian, vegan or gluten-free as well as satisfying meat and fish-eaters alike!

## **Mezze Sharing Starters for All**

Each of the elements below are served for the table to share together

Duo of Hummus Platters with  
our homemade flatbread:

*Spiced pumpkin hummus with warm harissa-roasted vegetables (vg, gf available)*

&

*Classic hummus with warm lamb, yogurt and pomegranate with fresh herbs (gf available)*

With

Our Moroccan Harira Soup with Smoked Aubergine dressing & fresh herbs (vg)

&

Our appetizer shot of ginger, chilli & beetroot with dill (vg, gf)

## **Main Course**

*Your choice of one of our main course dishes:*

Citrus-roasted Supreme of free-range **Chicken** on a bed of spiced pumpkin puree, with roast cherry tomato, mange tout, spring onion & toasted freekeh

Glazed **Beef Shortrib** with a red onion, fennel & mushroom wine-reduction with carrot, kale & potato puree  
*(+€4 supplement)*

Persian-style baked **Hake** on a bed of tamarind, herb & caramelised onion with turmeric rice & preserved lemon

Roasted turmeric **Cauliflower** on a bed of fragrant beetroot puree, ras-el-hanout puy lentil, topped with our savoury granola (vg)

## **Additional Sides:**

*Romesco Bravas (serves 4): €7.95 / Additional Flatbread €2.50 /*

## **Dessert Sharing Selection**

All served on platters to pass around and share together (enough of each for everyone to enjoy!)

*Our Seasonal Mess:*

macerated Cranberries & Orange segments folded through crunchy meringue with whipped orange blossom cream, sweet nut-dukkah & lemon balm (gf)

&

*our Cinnamon & Walnut Baklava (gf alternative available)*

&

*Homemade spiced Chocolate Truffle (gf)*

*(A single Vegan dessert is available as an alternative: Vegan Chocolate Mousse with raspberry, mint & sweet nut-dukkah)*

**Add a shot of our delicious homemade Spiced Whiskey Cream liqueur +€5.95**  
**We also have a selection of teas and coffee available to order.**

*(vg = vegan/vegetarian, gf = gluten-free)*

## **FURTHER INFORMATION & BOOKINGS:**

Should you have any questions/queries/specific requirements or if you wish to make a booking with us, please do not hesitate to contact us on 01-44 11 112 or via [reservations@brotherhubbard.ie](mailto:reservations@brotherhubbard.ie).

Given this will be such a busy time of year, please note as regards bookings – which are in the interests of all of our customers to ensure everyone enjoys their event with us:

1. All bookings are subject to €10 deposit per person.
2. On busy days, sitting times are allocated for 2.5 hours. We will host sittings at 12.30pm, 3pm, 5.45pm, 9.15pm over November and December.
3. As you will no doubt appreciate, these times will be required to be adhered to in order to allow us give everyone the best service and honour everyone's reservation and meet their expectations as we do need to take everyone's best interests into consideration in running these events.
4. We will be unable to issue split bills – one bill will be issued per table / per event. Hence, we cannot give individual bills to each person at a table - 1 bill per table makes it a lot easier for all of us at this busy time!
5. All bills are subject to discretionary service charge of 12.5%, which is distributed in its entirety to all members of staff.
6. The full outstanding bill is required to be settled at the time of the event.
7. Your confirmed reservation may be subject to further terms and conditions.

