



CHRISTMAS 2019

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 for the 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 meat and fish eaters, those that are vegetarian, vegan or require a gluten-free meal!

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

Please get in touch with us about your plans for your Christmas 2019 event!

reservations@brotherhubbard.ie / 01 44 11 112

CHRISTMAS PARTY DINNER – SAMPLE MENU:

We offer a lovely array of food across the courses for our Christmas Evening Menu – we've set out below a very representative sample of what our seasonal menu will be. This menu costs €49.95 per person (subject to service charge; may be subject to a small supplement for certain main dishes).

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!

SAMPLE DINNER MENU 2019

Mezze

No need to choose, all of the following is served to everyone to share

Appetizer Shot: Beetroot & Ginger vg, gf

&

Savoury Carrot & Polenta Cake, Roast Carrot & Tahini Puree, Pomegranate, Onion, Parsley vg, gf

Roast Aubergine, Pomegranate, Pink Grapefruit, White Tahini, Pistachio & Herbs vg, gf

&

Warm Roast Pumpkin Hummus, Harissa-Roasted Vegetables, Red Cabbage Pickle, Flatbread vg, gf available

Homemade Labneh, Orange, Beetroot Pickles, Za'atar, Artichoke Crisps gf available, vegan alternative available

Large Plates

Each person chooses one plate

Free Range Chicken Fatteh, Roast Celeriac, Burnt Butter Yogurt, Chickpea-Fennel Crisp gf

Baked Cod, Sea Spaghetti, Dilisk Tempura, Spinach, Preserved Lemon Aoili gf

Tender Beef Cheek, Aubergine, Pepper, Sweet Onions, Chilli Yogurt, Ras el Hanout Puy Lentil gf

Squash & Nigella “Maakroun” Dumplings, Squash, Jerusalem Artichoke, Walnut, Sage, Wine & Herb Broth vg

Roast Savoy Cabbage Wedge, Almond-Romesco Sauce, Miso-Almond Butter, Spiced Butterbeans vg, gf

Dessert Mezze

No need to choose, all of the following is served to everyone to share

Mini Chocolate Pots, Fruit & Nut Dukkah vg, gf available

Christmas Profiterole, Praline Crème Filling gf alternative available

Brown Sugar Pavalova, Spiced Poached Pear, Chestnut, Pomegranate gf

(for vegan diners, we have a separate dessert – please advise your server)
vg = vegan / gf = gluten free / full list of allergens available – please ask your server
please know that we use all 14 allergens in our kitchen

CHRISTMAS PARTY LUNCH – SAMPLE MENU:

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 €35.95 per person (subject to service charge; may be subject to a small supplement for certain main dishes).

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!

SAMPLE LUNCH MENU 2019

Mezze

No need to choose, all of the following is served to everyone to share

Appetizer Shot: Beetroot & Ginger vg, gf

&

Roast Aubergine, Pomegranate, Pink Grapefruit, White Tahini, Pistachio & Herbs vg, gf

&

Roast Pumpkin Hummus, Harissa-Roasted Vegetables, Red Cabbage Pickle, Flatbread vg, gf available

Homemade Labneh, Orange, Beetroot Pickles, Za'atar, Artichoke Crisps gf available, vegan alternative available

Large Plates

Each person chooses one plate

Roast Savoy Cabbage Wedge, Almond-Romesco Sauce, Miso-Almond Butter, Spiced Butterbeans vg, gf

Free Range Chicken Fatteh, Celeriac, Burnt Butter Yogurt, Chickpea-Fennel Crisp gf

Tender Beef Cheek, Aubergine, Pepper, Sweet Onions, Chilli Yogurt, Ras el Hanout Puy Lentil gf

(a small supplement may apply to beef dish)

Dessert Mezze

No need to choose, all of the following is served to everyone to share

Christmas Profiterole, Praline Crème Filling gf alternative available

&

Brown Sugar Pavalova, Spiced Poached Pear, Chestnut, Pomegranate gf

(for vegan diners, we have a separate dessert – please advise your server)
vg = vegan / gf = gluten free / full list of allergens available – please ask your server
please know that we use all 14 allergens in our kitchen

OTHER OPTIONS FOR YOUR CHRISTMAS EVENT:

CHRISTMAS BREAKFAST & BRUNCH PARTY

If you want to plan something different for your team or group, we are happy to host you for a very special Christmas Breakfast & Brunch Party! Drop us a line for more information: reservations@brotherhubbard.ie

CHRISTMAS CATERING

We are also happy to provide delicious food for your event off-site at your premises. We can offer anything from lighter bites and canapés to more substantial dishes. Drop us a line for more information: reservations@brotherhubbard.ie



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 via:

PHONE: 01-44 11 112

or

EMAIL: reservations@brotherhubbard.ie.