

BROTHER HUBBARD CHRISTMAS PARTY MENU 2017

Thank you for considering Brother Hubbard for your festive event! We've a range of options to suit budgets, group size and preference.



We are thrilled to be hosting Christmas events in our exciting new space on Capel Street (launching October 2017)!

We're setting out below the details for our two main festive offerings (our feasting menus, for lunch and for dinner). However, if you do have any particular requirements, please do not hesitate to let us know!

Our Menu

We are attaching our sample menus for your information – this is very representative of what the finalised menu shall be.

What makes our menu offering different is that the evening is built around a feast for sharing - we believe that this makes it for a very convivial and atmospheric dining experience!

In particular, the starters come out as a platter, with enough for each guest to enjoy a wider sample of our food – so the food is shared together. Each guest would choose their main course and the sides would be brought to the table for everyone to enjoy together. The desserts are all brought out on platters for people to enjoy together also.

We are very easily able to accommodate most dietary requests – in particular, our menu is very suitable for people with gluten and dairy intolerances as well as being very suitable for people following a vegetarian and/or vegan diet. We would need to be notified of any specific dietary requirements in advance (in particular, nut, dairy and gluten requirements).

Bookings

As this is a very busy period for us we will be doing sitting times from Wednesday to Saturday. These are as follows:

SITTING 1	from 12.00/1pm to 3.00pm (<i>not available Saturday</i>)
SITTING 2	from 5.30/6pmpm to 8.15pm
SITTING 3	8.45pm – 11.30pm!

We do require a booking of deposit of €10 per person to be paid at the time of booking: this is refundable with 5 days cancellation notice or is deducted on the evening from your bill. Only when this deposit is paid do we guarantee your booking with us.

We do add a service charge of 10% to all bills of tables of 6 and more - all of which goes to our staff.

Further Information

We are also happy to arrange any additions to your experience – for example, mulled wine before or after the meal, special cocktails and/or a drinks and canapes reception.

Please come back to me if you have any other queries or require any additional information and if you would like to process your reservation.

Contact: Garrett or Tita via reservations@brotherhubbard.ie / 01 - 44 11 112



DINNER FEAST MENU

€40.95 per person

Shared Starter Platter

(a selection of starters - all of the below are served for each person)

Harira with smoked Aubergine yogurt

Crispy Herb Falafel & Tomato Relish in Baby Gem

Crunchy Halloumi wedges with Zaa'tar & Chilli Honey

Trio of Hummus with our warm Sumac Flatbread

Main Courses

(each guest chooses one)

Cirtus Roasted Chicken with Freekah & Chestnut Stuffing

Ras el Hanout Beef Cheek, Spiced Red Cabbage, Plum & Chilli Compote

Hake Fillet with Dill Tahini butter, Pink Peppercorn & Pickled Cucumber

Iman el Baydi, Garlic & Thyme Aubergine, Spinach, Dukkha & a Spiced Chickpea & Tomato Sauce

Cauliflower Shawarma with White Tahini, Pistachio Pesto, Golden Raisins & Preserved Lemon

All served with:

Spiced cous cous with caramelised onion, lentil & herb, roasted Sprout Leaf

&

Roasted Heritage Carrot and Parsnip with Herbs with a Green Tahini Dressing

Shared Dessert Platter

(a selection of starters - all of the below are served for each person)

Warm Walnut & Cinnamon Baklava, Almond Semolina Cake & Orange Blossom Ashta

Warm Chocolate Brownie with Spiced Berry Cream & Brandysnap brittle

almond & brown sugar meringue nests with spiced clementine creme fraiche & orange curd

(we have individual dessert alternatives for those seeking vegan and/or gluten-free options)



LUNCH FEAST MENU

€32.95 per person

Shared Starter Platter

(a selection of starters - all of the below are served for each person)

Harira with smoked Aubergine yogurt

Crispy Herb Falafel & Tomato Relish in Baby Gem

Trio of Hummus with our warm Sumac Flatbread

Main Courses

(each guest chooses one)

Citrus Roasted Chicken with Freekah & Chestnut Stuffing

Hake Fillet with Dill Tahini butter, Pink Peppercorn & Pickled Cucumber

Spiced Beef & Pumpkin Tagine with Almond Crumb & Coriander Yogurt

Cauliflower Shawarma with White Tahini, Pistachio Pesto, Golden Raisins & Preserved Lemon

All served with:

*Spiced cous cous with caramelised onion, lentil & herb, roasted Sprout Leaf
&*

Roasted Heritage Carrot and Parsnip with Herbs with a Green Tahini Dressing

Shared Dessert Platter

(a selection of starters - all of the below are served for each person)

Warm Walnut & Cinnamon Baklava, Almond Semolina Cake & Orange Blossom Ashta

Warm Chocolate Brownie with Spiced Berry Cream & Brandysnap brittle

Almond & brown sugar Meringue Nests with spiced clementine creme fraiche & orange curd

(we have individual dessert alternatives for those seeking vegan and/or gluten-free options)