

Christmas Parties 2023



at Brother Hubbard North, Capel St.

Thank you for reaching out.

We would be delighted to welcome your group to Brother Hubbard North this Festive Season!

We can cater for groups of all sizes, up to 180 people and our space is available for exclusive hire also. We also have number of different areas available for private groups.

We are offering Festive menus for Breakfast/Brunch, Lunch, Dinner (as well as lighter Supper-style menu for evenings). Furthermore, we are happy to provide off-site catering to your office or party location!

For Lunch and Evenings, we specialise in a Feast-style menus where some of the meal is shared. This provides for a wonderfully convivial experience as well as allowing your guests to enjoy a wider variety of difference dishes and flavours.

We ensure that we are able to cater expertly for dedicated meat-eaters as well as vegetarian and vegan diners and those who require gluten-free dining.

We also have a full wine, beer and cocktail menu available.

Below you will find full information on our Breakfast/Brunch, Lunch, Dinner and Lighter Suppers offerings. These menus are sample menus only and we will finalise the menus for your event a week before we host you. However, these menus are very representative of the style and structure of what we will offer you.

To make a booking enquiry or if you've any particular requirements to discuss with us, please email reservations@brotherhubbard.ie

We would be delighted to welcome you this December!

The Brother Hubbard Team

PS we also have an extensive menu of options for off-site catering – so please contact us if this is of interest to you for an office or home event this year.

Summary of our Christmas Offering:

Below is an outline of our various options – please see ahead for full details and sample menu for each offering.

Festive Breakfast/Brunch Menu

- *Juice, Tea/Coffee, 2 Course Menu (optional Mimosa Upgrade)*
- *€26.50 per person*

Festive Lunch Menu

- *3 courses + optional welcome Cocktail*
- *€35.95 per person (+€9 for Welcome Cocktail)*

Festive Dinner Feast Menu

- *Welcome Cocktail + 4 courses*
- *€55 per person*

Supper Menu

- *Welcome Cocktail + Sharing Canapes & Small Plates + optional Dessert Platters*
- *€35.95 per person (+€10 for Dessert Platters)*

Note: All group bookings subject to 10% Service Charge

Please see ahead for sample menus for each of the above.

**To make a booking enquiry or if you've any particular requirements to discuss with us,
please complete our Enquiry form:**

<https://form.123formbuilder.com/6524313/christmas-party-customer-enquiry-form>

OR Email us via:

reservations@brotherhubbard.ie



**FESTIVE
BREAKFAST
&
BRUNCH
SAMPLE MENU:**

We are offering you a set brunch feast of seasonal food!

Our menu aims to cater exceptionally well for major dietary requirements, with choices for those who are vegetarian, vegan or gluten-free as well as satisfying meat eaters alike!

PRICING:

Set Menu: €26.50pp (optional Mimosa Upgrade +€7pp)

All group bookings subject to 10% Service Charge

FESTIVE BRUNCH SAMPLE MENU

Fresh Orange Juice

(optional Mimosa Upgrade: + €7pp)

+

Homemade Granola with Greek Yogurt, Cranberry Compote

+

Choice of one our Breakfast/Brunch Dishes:

The Brunchy Eggs* Two Organic soft Poached Eggs over our saucy homemade Butterbeans with seasonal roasted vegetables, whipped Ricotta with Parsley & Lemon, Garlic & Rosemary Oil, pickled Fennel & Peashoots, Georgian sourdough toast

The Famous Pulled Pork* (It's Back!) 14 hour slow cooked Pull Pork with gentle spices – served open-style with Fennel, Cabbage & Carrot Slaw in a Lime-Crème Fraiche dressing with Rocket, Gherkin & crispy Onions – all on our homemade Georgian sourdough

Aubergine Baba Ganoush Plate*(Vegan): Roast Aubergine Baba Ganoush, Almond-Romesco, Potato, Rocket, Green-Tahini dressing, Crispy Red Onions with Sumac, pickled Red Cabbage, Nigella seed "Laffa" Flatbread

Lamb Shawarma Plate* Pulled Lamb with Shawarma Spices, Sumac Labneh, spiced Beans, pickled Red Cabbage, Toasted Pistachio, Pomegranate, homemade Nigella seed "Laffa" Flatbread

BH Bacon & Egg Sandwich – The Deluxe Edition*: Griddled bacon, Caramelised Onion, Chorizo Jam, Scrambled Egg, Baby Spinach – all smothered in a warm Cheese sauce in homemade toasted bread

The Basic PLUS: Eggs, Toast with Bacon or Haloumi*: Our Georgian-style sourdough lightly toasted with butter, softly scrambled eggs on Baby Spinach, butter & sage braised Leek, slow-roast vine Tomato, Pepita crunch – and choice of bacon or haloumi

The Frenchie: Christmas Edition: Our homemade Brioche, made into a Bread & Butter pudding style French Toast– with caramelised Cinnamon Bananas, Vanilla Mascarpone, "Irish Coffee" Caramel Sauce, crunch Banana chips, Oat & Chocolate crumble

With

Irish Breakfast Tea or Single Origin Filter Coffee



FESTIVE LUNCH SAMPLE MENU:

We are offering you a set feast of seasonal food prepared in a Middle Eastern style (the original Christmas cuisine!).

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

PRICING:

Cocktail + Set Menu: €35.95pp

All group bookings subject to 10% Service Charge

FESTIVE LUNCH SAMPLE MENU

Optional: The Welcome Cocktail *(+€9pp supplement)*

Christmas Fizz: Prosecco with Ginger & Cranberry
(non-alcoholic variation available)

The Mezze Plate

Roast Aubergine, Pomegranate, Pink Grapefruit, Pistachio, White Tahini vegan, gf
Roast Beetroot Hummus, Preserved Lemon, Dill, Pickles vegan, gf
Borek, Potato, Spinach & Za'atar vegan, gf

The Main Course

Each person chooses one plate

Chicken Fattah

Roast Marinated Supreme of Chicken, Yogurt Sauce, Kale, Carrot,
Spiced Chickpea, Brown Butter gf

Beef Cheek & Aubergine Tagine

Roast Pepper, spiced Velvet Cloud Yogurt, roast Pumpkin,
herb & lentil Bulghur Pilaf gf available (+€4 supplement)

"Maakroun" Dumplings

Roast Pumpkin puree, Celeriac, Cavolo Nero, Ballyhinch
Farm Mushrooms, Wine Herb Broth vegan

The Dessert Mezze

A platter selection of mini desserts to enjoy

Brownie with Espresso Icing
Mince Pie Bakewell Slice
Lemon Brulee Slice with Cranberry Meringue

gf = gluten free / full list of allergens available – please ask
your server please know that we use all 14 allergens in our
kitchen



FESTIVE DINNER SAMPLE MENU:

We are offering you a set feast of seasonal food prepared in a Middle Eastern style (the original Christmas cuisine!).

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

PRICING:

Cocktail + Set Menu: €55pp

All group bookings subject to 10% Service Charge

FESTIVE DINNER SAMPLE MENU

The Welcome Cocktail

Christmas Fizz: Prosecco with Ginger & Cranberry
(non-alcoholic variation available)

The Mezze Plate

Roast Aubergine, Pomegranate, Pink Grapefruit, Pistachio, White Tahini vegan, gf
Roast Beetroot Hummus, Preserved Lemon, Dill, Pickles, vegan, gf

All served with our homemade Nigella Seed Flatbreads

&

Your choice of :

Chargrilled **Beef & Feta Koftas** with Green Tahini dressing & fresh herbs gf

or

Crispy Lemon **Cauliflower**, Harissa dip, vegan aoli gf, vegan

The Main Course

Each person chooses one plate

Persian-style Hake

Iranian Black Lime Sauce, Fennel, Roast Sprout, Beetroot Pickle, Dill, Rice gf

Braised Duck Leg,

Warm Spices, Quince, Freekeh & Puy Lentil Mejadra, Red Endive gf available

Beef Cheek & Aubergine Tagine,

roast Pepper, spiced Velvet Cloud Yogurt, roast Pumpkin, herb & lentil Bulghur Pilaf gf available (+€4 supplement)

“Maakroun” Dumplings,

Roast Pumpkin puree, Celeriac, Cavolo Nero, Ballyhinch Farm Mushrooms, Wine Herb Broth vegan

The Dessert

Each person chooses one plate

Baked Basque Cheesecake

sweet nut-dukkah, warm cranberry & orange compote gf

or

Mince Pie & Custard Brûlée Trifle Pot gf, Vegan

Or go for a dessert Cocktail instead:

The White Christmas Gingerbread Martini:

vodka, gingerbread, spiced white chocolate – all shaken up over ice (contains gluten, dairy) (+€10 supplement)

gf = gluten free / full list of allergens available – please ask
your server please know that we use all 14 allergens in our
kitchen



FESTIVE SUPPER SAMPLE MENU

We are offering you a selection of canapes and small plates which together will provide a delicious supper full of variety for your group to enjoy.

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

PRICING:

Welcome Cocktail + Canapes/Plates: €35.95pp

Welcome Cocktail + Canapes/Plates + Dessert: €42.50pp

All group bookings subject to 10% Service Charge

FESTIVE SUPPER SAMPLE MENU

A Cocktail, Canapes & Small Plates

Selection

served to your Guests:

Welcome Cocktail:

Cocktail: Christmas Fizz: Prosecco with Ginger & Cranberry (*non-alcoholic variation available*)

&

Sample Canapes/Bowls:

Mini Sausage Rolls with Pork & Chorizo

Mini Borek with Potato & Spinach

BH Chicken Wings with homemade Hot Sauce

Beef Kofta with Herbs, Feta, Roast Tomato & Pepper Sauce, Freekah, Greek Yogurt & Cucumber Tzakziki*

Seasonal Hummus with Flatbread & Pickles

Roast Aubergine with Lemon-Tahini, Fresh Herbs & Pomegranate*

Maray "Disco **Cauliflower**" with 3 Sauces, Dukkah & Pomegranate Seeds*

&

Dessert Canapes:

Mini Brownies with Coffee Buttercream Icing

Mini Mince Pie Bakewell Slices

Mini Lemon Brulee Tart Slices with Cranberry Meringue

TO BOOK OR MAKE AND ENQUIRY:

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