

# ONE PICO

## Christmas Set Dinner Sample Menu

€ 75.00

**Menu is available Monday to Sunday**

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue  
Cured Salmon, Pickled Cucumber, Buttermilk & Dill, Horseradish Crème Fraiche  
Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps  
Seared Foie Gras, Pickled & Burnt Apple, Chestnuts, Pedro Ximenez Jus  
Scallop Ceviche, Avocado, White Turnip, Ponzu Dressing +5.00

Wicklow Venison, Pear, Chanterelles, Beetroot, Fermented Walnut  
Roast Turbot, Cauliflower, Hazelnuts & Grapes, Fish Veloute  
Fillet of Beef, Caramelised Onion Puree, Lobster Ravioli +8.50  
Salt Baked Swede, Smoked Yoghurt, Purple Sprouting Broccoli, Almonds  
Cod, Broccoli, Sprout Tops, Mussels, White Beans

Spiced Pineapple, Coconut Sorbet, Ginger & Lime, Mango Sorbet  
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet (15 Minutes)  
Valrhona Araguani Mousse, Caramel Cream, Reduced Milk Ice Cream, Sea Salt  
Artisan Cheese, Spiced Apple & Quince, Crackers +6.95 or as an extra course 16.00  
Lemon Posset, Fennel Sorbet, Licorice Meringue, Lemon Curd

Chef Ciaran McGill

Please Notify a Team Member Regarding any Allergies or Food Intolerances

All Prices Included Vat 9%

No Service Charge Except on Parties of 6 or More 12.5 % applies