

# The Polo Room & Group Christmas Dinner Menus 2019

Please note that your menu must be confirmed at least 48 Hours prior to your event.

## Menu 1 €75.00

### STARTER

St Tola Goats Cheese, Crapaudine Beetroot, Candied Nuts

Cured Salmon, Buttermilk Crumpet, Lambay Crab, Fennel, Dill Mayonnaise

### MAIN COURSE

Wicklow Venison, Beetroot, Maitake, Cauliflower, Walnut

Cod, Crown Prince Squash, Curry, Chive Oil & Yoghurt

### Side Orders

### DESSERT

Warm Chocolate Mousse, Coffee Jelly, Sourdough Ice Cream, Cocoa Nibs

Cashel Blue, Spiced Apple Chutney, Sourdough Crackers

### Coffee

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## Menu 2 €85.00

### STARTER

Suckling Pig Belly, Boudin Noir, Burnt Apple, Carrot Puree

Foie Gras Parfait, Plum & Vanilla, Warm Brioche

### MAIN COURSE

Cod, Crown Prince Squash, Curry, Chive Oil & Yoghurt

Fillet of Beef, Seared Foie Gras, Truffle, Madeira Jus

### Side Orders

### DESSERT

Coconut Panna Cotta, Rhubarb Sorbet, Rhubarb Jelly

Valrhona Manjari Cremeux, Whipped Ganache, Tonka Bean Ice Cream

### Coffee & Petit Fours

Please Notify a Team Member Regarding any Allergies or Food Intolerances

\*\*Some garnishes may change due to availability

No Service Charge except on parties of 6 or more 12.5% applies