

THE POLO/GROUP ROOM

Christmas Set Lunch Menu 2019

Menu is available Monday to Sunday – Private Dining 12 to 43 pax

2 course €39

3 course €46

Please choose 2 items from each course to make your own menu

STARTER

St Tola Goats Cheese, Crapaudine Beetroot, Candied Nuts
Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps
Tuna Tartare, Avocado, Ponzu Dressing, Radish, Squid Ink Cracker
Foie Gras Parfait, Plum & Vanilla, Warm Brioche

MAIN COURSE

Gnocchi, Artichokes, Artichokes Puree, Comte & Truffle
Pheasant, Sweet Corn, Alsace Bacon, Black Trompette Mushrooms
Cod, Crown Prince Squash, Curry, Chive Oil & Yoghurt
Wicklow Venison, Beetroot, Maitake, Cauliflower, Fermented Walnut

DESSERT

Pumpkin Tartlet, Vanilla Mousse, Pumpkin Seed, Roasted Barley Ice Cream
Warm Chocolate Mousse, Coffee Jelly, Sourdough Ice Cream, Cocoa Nibs
Plum Clafoutis, Port & Star Anise Reduction, Vanilla Ice Cream, (15 Minutes)
Artisan Cheese, Spiced Apple Chutney, Sourdough Crackers

**The last Drinks order is at 4.45pm and
We kindly request that lunch customers vacate the Restaurant at the latest by 5.15pm,
Thank you for your co-operation.**

Chef Ciaran McGill

Please Notify a Team Member Regarding any Allergies or Food Intolerances

All Prices Included Vat 13.5%

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