

THE POLO/GROUP ROOM

Christmas Set Lunch Menu 2018

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

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

€ 45.00

St Tola Goats Cheese, Crapaudine Beetroot, Candied Nuts
Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps
Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche +6.00
Cured Salmon, Pickled Cucumber, Buttermilk & Dill, Horseradish

Salt Baked Swede, Smoked Yoghurt, Kohlrabi, Toasted Almonds
Pork Belly, Parsnip Puree, Rhubarb, Roscoff Onion, Hazelnut Jus
Cod, Crown Prince Squash, Mussels, Hispi Cabbage
Wicklow Venison, Salsify & Pear, Beetroot Puree, Cavolo Nero +12.00

SIDE ORDERS

Baby Potatoes, Aged Comte 4.90
Brussels Sprouts, Bacon Mayonnaise 4.90

Amarena Cherry Financier, Pistachio Ice Cream
Rhubarb & Whipped Custard Tart, Rhubarb Sorbet
Plum Clafoutis, Port & Star Anise Reduction, Vanilla Ice Cream (15 Minutes)
Artisan Cheese, Spiced Apple & Sourdough Crackers +8.50

**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 9%

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