

# THE POLO 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, Pickled Beetroot, Candied Nuts, Beetroot Meringue

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche +5.00

Cured Salmon, Pickled Cucumber, Buttermilk & Dill, Horseradish Crème Fraiche

Salt Baked Swede, Smoked Yoghurt, Purple Sprouting Broccoli, Almonds

Confit Pork Belly, Parsley Root, Rhubarb, Crackling, Hazelnut Jus

Cod, Broccoli, Sprout Tops, Mussels, White Beans

Wicklow Venison, Pear, Chanterelles, Beetroot, Fermented Walnut +10.00

Amarena Cherry Financier, Pistachio Ice Cream

Rhubarb & Custard Tart, Buttermilk Sorbet

Plum Clafoutis, Port & Star Anise Reduction, Vanilla Ice Cream (15 Minutes)

Artisan Cheese, Spiced Apple & Sourdough Crackers +8.00

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

**Please Note this is a Sample menu**