

# THE POLO ROOM

## Christmas Set Lunch Menu

Menu is available Monday to Sunday – Private Dining 15 to 43 pax

€ 45.00

Please choose 3 items from each course to make your own menu

For group over 25 people, Please choose 2 items from each course to make your own menu.

St Tola Goats Cheese Parfait, Pickled Beets, Candied Nuts, Beetroot & Apple Meringue

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps & Truffle

Foie Gras Parfait, Rhubarb & Vanilla, Walnut & Raisin Toast +5.00

Cured Salmon, Pickled Cucumber, Velvet Cloud Yoghurt, Dill, Horseradish

King Oyster Mushroom, Taleggio, Parsley Root, Hazelnuts

Cod, Squash Puree, Cabbage, Mussels, Vadouvan

Wicklow Venison, Roscoff Onion, Chanterelles, Pickled Elderberry +10.00

Braised Ox Cheek, Cep Puree, Hay Baked Celeriac, Chestnut Mushroom

**Served with Pomme Puree, Warm Chestnut**

Mango & Vanilla Cheesecake, Coconut Sorbet, Ginger & Lime

Brown Sugar Tart, Pedro Ximenez Ice Cream

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

Artisan Cheese, Greengage Jam & Sourdough Crackers +8.00 or as an extra course 15.00

**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

**\*\*Some garnishes may change due to availability**