

THE POLO ROOM

PRIVATE DINING

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

Menu 1 € 58.00

Whipped St Tola Goats Cheese, Broad Beans, Confit Tomatoes, Wild Garlic

Cod, Cauliflower, Lissadell Cockles, Sprouting Broccoli

Roast Chicken, Wye Valley Asparagus, Wild Garlic, 36 Month Parmesan Ravioli

Cherry & Almond Tartlet, Vanilla Ice Cream

Side Orders

Pomme Puree, Aged Comte, Crispy Shallots €5.50 - Chantenay Carrots, Yoghurt & Dukkah €6.50

Menu 2 € 69.00

Cured Organic Salmon, Smoked Mousse, Dill Mayo, Oyster Beignet

Ox Tongue & Chicken Terrine, Wild Garlic Mayonnaise, Gribiche, Toasted Sourdough

Roast Lamb Rump, Tomato & Piquillo Pepper Jam, Wild Garlic

Cod, Cauliflower, Lissadell Cockles, Sprouting Broccoli

Selection of Side Orders

Young Buck Blue Cheese, Spiced Apple Chutney, Sourdough Crackers

Coconut Panna Cotta, Rhubarb Sorbet

Coffee

Menu 3 € 75.00

Lamb Belly Croquette, Aubergine Caviar, Smoked Sheep Yoghurt, Nettle

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche

Fillet of Beef, Artichoke Puree, Asparagus, Roscoff Onion

Cod, Cauliflower, Lissadell Cockles, Sprouting Broccoli

Selection of Side Orders

Salted Caramel Tart, Vanilla Ice Cream

Valrhona Manjari Cremeux, Whipped Ganache, Tonka Bean Ice Cream

Coffee & Petit Fours

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

Some garnishes and dishes may change due to availability and seasonality