

**THE POLO ROOM**  
**PRIVATE DINING DINNER**

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

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**Menu 1 € 55.00**

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

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Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic, Morels

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

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Salted Caramel Tart, Vanilla Ice Cream

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Side Orders 5.50 each

Baby Potatoes & Spring Onion - Glazed Beetroot, Horseradish Crème Fraiche

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**Menu 2 € 68.00**

Pressed Ham Hock & Guinea Fowl Terrine, Leek Mayonnaise, Sourdough

Cured & Torched Mackerel, Pickled Cucumber, Avocado Puree, Dill

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Lamb Rump, Salsify, Tomato Jam, Roscoff Onion

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

Selection of Side Orders

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Cashel Blue Cheese, Spiced Pear Chutney, Sourdough Crackers

Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream

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Coffee

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**Menu 3 € 75.00**

Rare Tuna, Pickled Cucumber, Avocado Puree, Ponzu Dressing, Radish, Sesame Seeds

Foie Gras Parfait, Burnt & Pickled Apple, Hazelnuts, Warm Brioche

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Cod, Broccoli, Roast Fish Veloute, Cockles

Fillet of Beef, Artichoke Puree, Black Truffle Ravioli

Selection of Side Orders

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Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

Valrhona Chocolate Cremeux, Peanut Butter, Beurre Noisette Ice Cream

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Coffee & Petit Fours

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

**\*\*Some garnishes and dishes may change due to availability and seasonality**