

THE POLO ROOM
PRIVATE DINING DINNER

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

Menu 1 € 55.00

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

Suckling Pig Belly, Choucroute, Roast Shallot, Chicory, Carrot Puree

Cod, Cauliflower, Caper & Raisin, Vadouvan Butter

Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream

Side Orders 5.50 each

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

Menu 2 € 68.00

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

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

Wicklow Venison, Butternut Squash, Sprouts, Roscoff Onion

Cod, Cauliflower, Caper & Raisin, Vadouvan Butter

Selection of Side Orders

Cashel Blue Cheese, Spiced Pear Chutney, Sourdough Crackers

Salted Caramel Tart, Vanilla Ice Cream

Coffee

Menu 3 € 75.00

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

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

Cod, Broccoli, Roast Fish Veloute, Cockles

Fillet of Beef, Artichoke Puree, Black Truffle Ravioli

Selection of Side Orders

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

Valrhona Chocolate Cremeux, Peanut Butter, Beurre Noisette 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**