

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

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts

Thornhill Duck Breast, Roast Beetroot, Chicory, Carrot Puree, Boudin Noir
Cod, Tenderstem Broccoli, Mussel, White Turnip, Bisque

Chocolate Cremeux, Vanilla Ice Cream

Side Orders 4.95 each

Baby Potatoes & Truffled Shallots - Beetroot, Horseradish Crème Fraiche

Menu 2 € 65.00

Cauliflower Risotto, Burgundy Truffle

Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish

Cod, Tenderstem Broccoli, Mussel, White Turnip, Bisque
Braised Beef, Cep Puree, Roast Shallot

Selection of Side Orders

Cashel Blue Cheese, Spiced Pear Chutney & Sourdough Crackers

Passion Fruit Tart, Mango Sorbet

Coffee

Menu 3 € 75.00

Torched Mackerel, Liscannor Crab, Avocado, Cucumber, Black Radish

Foie Gras Parfait, Black Fig Jam, Warm Brioche

Cod, Hasselback Potato, Cockles, Cauliflower, Smoked Eel
Sika Deer, Salsify, Artichoke Puree, Hazelnut

Selection of Side Orders

Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut

Valrhona Araguani Chocolate Cremeux, Vanilla 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**