

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

Beetroot, Whipped Goats Cheese, Pickled Beetroot, Linseed Cracker

Hake, Sauce Grenobloise, Cauliflower, Hasselback

Roast Chicken, Pumpkin, January King Cabbage

Pear & Almond Tartlet, Vanilla Ice Cream

Side Orders 5.50 each

Baby Potatoes & Spring Onion - Sprout Tops, Warm Bacon Mayonnaise

Menu 2 € 69.00

Cured Organic Salmon, Pickled Cucumber, Buttermilk & Dill, Horseradish

Pate de Campagne, Celeriac Remoulade, Toasted Sourdough

Wicklow Venison, Beetroot Puree, Salsify, Quince, Savoy Cabbage

Hake, Sauce Grenobloise, Cauliflower, Hasselback

Selection of Side Orders

Cashel Blue Cheese, Spiced Apple Chutney, Sourdough Crackers

Vanilla Panna Cotta, Rhubarb Sorbet

Coffee

Menu 3 € 75.00

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche

Fillet of Beef, Celeriac Puree, Truffle Ravioli

Hake, Sauce Grenobloise, Cauliflower, Hasselback

Selection of Side Orders

Spiced Pineapple, Coconut Sorbet, Ginger & Lime, Mango Sorbet

Valrhona Araguani Pave, Chestnut Mousse, Cocoa Nib Tuile

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