

THE POLO ROOM
PRIVATE DINING DINNER

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

Menu 1 € 49.00

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs

Butter Roasted Chicken, Heritage Carrot, Pickled & Burnt Apple
Hake, Cavatelli, White Turnip, Mussels, Alsace Bacon

Glazed Passion Fruit Tart, Mango Sorbet, Coconut Meringue

Side Orders 4.95 each

Baby Potatoes & Truffled Shallots - Beetroot, Horseradish Crème Fraiche

Menu 2 € 65.00

Cauliflower & Barley Risotto Broad Beans, Summer Truffle

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

Hake, Cavatelli, White Turnip, Mussels, Alsace Bacon

Roast Lamb Rump, Tomato Jam, Broccoli, Violet Artichoke

Selection of Side Orders

Cashel Blue Cheese, Spiced Pear Chutney & Sourdough Crackers

Vanilla Panna Cotta, Strawberry Consommé Jelly, Tarragon Ice Cream

Coffee

Menu 3 € 75.00

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

Foie Gras Parfait, Black Fig Jam, Warm Brioche

Hake, Courgette & Basil, Peas & Broad Bean, Charred Corn

Sika Deer, Ceps, Salsify, Artichoke Puree, Hazelnut

Selection of Side Orders

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

Valrhona Araguani Chocolate Tart, 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