

**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**

St Tola Goats Cheese, Tomato, Black Olive, Basil

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Butter Roast Chicken Breast, Wye Valley Asparagus, Roast Shallot  
Cod, Cauliflower Puree, Calcot Onion, Hazelnuts, Grapes, Brown Butter

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Panna Cotta, Gariguetto Strawberry, Tarragon Ice Cream

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Side Orders 5.50 each

Baby Potatoes & Spring Onion - Fine Beans, Green Olive & Toasted Almonds

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**Menu 2 € 68.00**

Pressed Ham Hock Terrine, Leek Mayonnaise, Shimeji Mushroom

Cured Salmon, White Turnip, Sheep's Yogurt

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Lamb Rump, Salsify, Tomato Jam, Black Garlic

Cod, Cauliflower Puree, Calcot Onion, Hazelnuts, Grapes, Brown Butter

Selection of Side Orders

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Cashel Blue Cheese, Spiced Pear Chutney, Sourdough Crackers  
Valrhona Milk Chocolate Parfait, Black Cherry, Cocoa Nib, Cherry Sorbet

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Coffee

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**Menu 3 € 75.00**

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

Foie Gras Parfait, Apricot Chutney, Warm Brioche

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Cod, Crab Bisque, Cockles, Calcot Onion

Fillet of Beef, Celeriac Puree, Roast Shallot, Truffle Ravioli

Selection of Side Orders

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Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet  
Valrhona Chocolate Cremeux, Caramel Mousse, Jivara & Lavender 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**