

**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, Courgette, Peas & Broad Bean, Hand Rolled Gnocchi

Hake, Wild Garlic, White Turnip, Mussels, Bisque

\*\*\*

Glazed Passion Fruit Tart, Mango Sorbet, Coconut Meringue

\*\*\*

Side Orders 4.95 each

New Season Potatoes & Seaweed Butter - Beetroot, Hazelnut & Warm Smoked Eel Mayonnaise

---

**Menu 2 € 65.00**

Cauliflower Risotto, Aged Parmesan, Truffle

Cured Salmon, Beetroot, Cucumber, Dill, Horseradish

\*\*\*

Hake, Wild Garlic, White Turnip, Mussels, Bisque

Lamb Rump, Tomato Jam, Broccoli, Sea Beet

Selection of Side Orders

\*\*\*

Cashel Blue Cheese, Chutney & Crackers

Vanilla Panna Cotta, Gariguetta Strawberry, Tarragon Ice Cream

\*\*\*

Coffee

---

**Menu 3 € 75.00**

Torched Mackerel, Crab, Yuzu, Cucumber, Radish

Foie Gras Parfait, Rhubarb, Warm Brioche

\*\*\*

Hake, Courgette, Peas & Broad Bean, Hand Rolled Gnocchi

Fillet of Beef, Onion Puree, King Oyster Mushroom

Selection of Side Orders

\*\*\*

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

Valrhona 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**