

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, Beetroot Meringue

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

Panna Cotta, Gariguetto Strawberry, Tarragon Ice Cream

Side Orders 5.50 each

Baby Potatoes & Spring Onion - Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise

Menu 2 € 68.00

Pressed Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough
Cured Salmon, White Turnip, Sheep's Yogurt, Nettle

Lamb Rump, Salsify, Tomato Jam, Roscoff Onion

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

Selection of Side Orders

Cashel Blue Cheese, Spiced Pear Chutney, Sourdough Crackers
Valrhona Milk Chocolate Parfait, Coffee Mousse, Milk Ice Cream

Coffee

Menu 3 € 75.00

Rare Tuna, Pickled Cucumber, Avocado Puree, Ponzu Dressing, Radish, Sesame Seeds
Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche

Cod, Broccoli, Roast Fish Veloute, Cockles

Fillet of Beef, Artichoke Puree, Black Truffle Ravioli

Selection of Side Orders

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

Valrhona Chocolate Cremeux, Caramel Namelaka, Jivara & Lavender 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