

**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 € 49.00**

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

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Butter Roasted Chicken, Charred Corn, Celeriac Puree, Girolles  
Hake, Cavatelli, White Turnip, Mussels, Bisque

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Glazed Passion Fruit Tart, Mango Sorbet, Coconut Meringue

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Side Orders 4.95 each

Baby Potatoes & Truffled Shallots - Beetroot, Hazelnuts & Warm Smoked Eel Mayonnaise

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**Menu 2 € 65.00**

Cauliflower & Barley Risotto Broad Beans, Summer Truffle

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

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Hake, Cavatelli, White Turnip, Mussels, Bisque, Samphire

Roast Lamb Rump, Tomato Jam, Broccoli, Violet Artichoke

Selection of Side Orders

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Cashel Blue Cheese, Spiced Pear Chutney & Sourdough Crackers

Vanilla Panna Cotta, Strawberry Consommé Jelly, Tarragon Ice Cream

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Coffee

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**Menu 3 € 75.00**

Torched Mackerel, Liscannor Crab, Yuzu, Cucumber, Radish

Foie Gras Parfait, Apricot, Warm Brioche

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

Fillet of Beef, Onion Puree, King Oyster Mushroom

Selection of Side Orders

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

Valrhona Chocolate Cremeux, Vanilla 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**