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**THE POLO ROOM**  
**PRIVATE DINING**

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

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**Menu 1 € 58.00**

Beetroot, Whipped Goats Cheese, Pickled Beetroot, Linseed Cracker

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Ray Wing, Cauliflower, Lissadell Cockles, Iona Farm Baby Leeks

Roast Chicken, Hispi Cabbage, Calcot Onion, Celeriac Puree

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Pear & Almond Tartlet, Vanilla Ice Cream

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Side Orders 5.50 each

Pomme Puree, Aged Comte, Crispy Shallots - York Cabbage, Hazelnuts, Smoked Pancetta

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**Menu 2 € 69.00**

Cured Organic Salmon, Smoked Yoghurt, Shimeji, Artichoke Consommé, Caviar

Pate de Campagne, Celeriac Remoulade, Toasted Sourdough

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Roast Lamb Rump, Tomato & Piquillo Pepper Jam, Black Garlic

Ray Wing, Cauliflower, Lissadell Cockles, Iona Farm Baby Leeks

Selection of Side Orders

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Cashel Blue Cheese, Spiced Apple Chutney, Sourdough Crackers

Coconut Panna Cotta, Rhubarb Sorbet

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Coffee

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**Menu 3 € 75.00**

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche

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Fillet of Beef, Artichoke Puree, Hen of the Woods Mushrooms, Roast Shallot

Ray Wing, Cauliflower, Lissadell Cockles, Iona Farm Baby Leeks

Selection of Side Orders

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Spiced Pineapple, Coconut Sorbet, Ginger & Lime, Mango Sorbet

Valrhona Manjari Cremeux, Whipped Ganache, Tonka Bean 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**