

THE POLO ROOM

PRIVATE DINING

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

Menu 1 € 58.00

Whipped St Tola Goats Cheese, Broad Beans, Heritage Tomatoes, Dill

Cod, Cauliflower, Sweet Corn, Shiitake Mushrooms, Cod Croquette
Chicken, Roscoff Onion, Boudin Noir, Salt Baked Celeriac Puree, Buttermilk Thigh

Cherry & Almond Financier, Vanilla Ice Cream

Side Orders

Baby Potatoes, Seaweed Butter € 5.50 - Tenderstem Broccoli, Crispy Pancetta, Peanuts € 5.50

Menu 2 € 69.00

Cured Organic Salmon, Smoked Mousse, Dill Mayonnaise, Oyster Beignet
Ham Hock Terrine, Lovage Mayonnaise, Gribiche, Toasted Sourdough

Roast Lamb Rump, Tomato & Piquillo Pepper Jam, Black Garlic
Cod, Cauliflower, Sweet Corn, Shiitake Mushrooms, Cod Croquette

Selection of Side Orders

Young Buck Blue Cheese, Spiced Apple Chutney, Sourdough Crackers
Irish Strawberries, Lemon Verbena Bavarois, Elderflower, Bee Pollen

Coffee

Menu 3 € 75.00

Lambay Crab Risotto, Bisque, Sorrel & Truffle
Foie Gras Parfait, Roast Fig, Vanilla, Warm Brioche

Fillet of Beef, Celeriac Puree, Maitake, Roscoff Onion
Cod, Cauliflower, Sweet Corn, Shiitake Mushrooms, Cod Croquette

Selection of Side Orders

Blueberry Tartlet, Thyme Cream, Blueberry Sorbet
Valrhona Manjari Cremeux, Whipped Ganache, Tonka Bean 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