

# 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

Whipped Feta, Broad Beans, Confit Tomatoes, Wild Garlic

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Cod, Cauliflower, Lissadell Cockles, Baby Leeks

Roast Chicken, Calcot Onion, Boudin Noir, Celeriac Puree

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Cherry & Almond Tartlet, Vanilla Ice Cream

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Side Orders 5.50 each

Pomme Puree, Aged Comte, Crispy Shallots - Chantenay Carrots, Yoghurt & Dukkah

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### Menu 2 € 69.00

Cured Organic Salmon, Smoked Mousse, Dill Mayo, Oyster Beignet

Ox Tongue & Chicken Terrine, Wild Garlic Mayonnaise, Gribiche, Toasted Sourdough

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

Cod, Cauliflower, Lissadell Cockles, Baby Leeks

Selection of Side Orders

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Young Buck 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

Braised Oxtail Croquette, Celeriac Remoulade, Sherry Vinegar Gel

Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche

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

Cod, Cauliflower, Lissadell Cockles, Baby Leeks

Selection of Side Orders

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Salted Caramel Tart, Vanilla Ice Cream

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**