

POLO ROOM LUNCH PRIVATE DINING

2 COURSES €25

(Please choose 2 items from each course to make your own menu)

STARTER

St Tola Goats Cheese, Burnt & Pickled Apple, Walnuts, Apple Meringue

Ham Hock & Foie Gras Terrine, Tarragon, Sourdough Toast

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

Chicken Liver & Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche +5.00

MAIN

Butter Roasted Chicken, Trompettes, Hand Rolled Cavatelli, Cauliflower

Hake, Grelot Onion, White Turnip, Mussels, Bisque, Wild Garlic

Nettle & Barley Risotto, King Oyster, Cauliflower, Hazelnuts

Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree +10.00

Side Orders 4.95 each

Baby Potatoes with 36 Month Parmesan,

Heritage Carrots with Tarragon

DESSERT & CHEESE

Passion Fruit Tart, Mango Sorbet, Coconut Meringue 8.50

Valrhona Chocolate Cremeux, Vanilla Ice Cream, Hazelnuts 9.50

Vanilla Panna Cotta, Strawberry Consommé Jelly, Tarragon Ice Cream 9.50

Artisan Irish & French Cheese, Spiced Pear Chutney & Crackers 14.50

Chef Ciaran McGill

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies