

POLO ROOM LUNCH PRIVATE DINING

2 COURSES €25 (MON-SAT)

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

STARTER

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
Chicken Liver & Foie Gras Parfait, Apricot, Warm Brioche +5.00

MAIN

Butter Roasted Chicken, Charred Corn, Celeriac Puree, Girolles
Hake, Cavatelli, White Turnip, Mussels, Bisque, Samphire
Cauliflower & Barley Risotto, King Oyster Mushroom, Broad Beans, Hazelnuts
Mount Leinster Beef, Garlic Scapes, Pomme Dauphine, Girolles & Truffle +15.00

SIDE ORDERS 4.95 each

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

DESSERT & CHEESE

Passion Fruit Tart, Mango Sorbet, Coconut Meringue 9.50
Valrhona Araguani Cremeux, Raspberry Sorbet, Cocoa Nibs 9.50
Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 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