

POLO ROOM LUNCH PRIVATE DINING

2 COURSES €27

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

STARTER

St. Tola Goats Cheese, Pickled Beetroot, Candied Nuts
Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
Chicken Liver & Foie Gras Parfait, Black Fig Jam, Warm Brioche +5.00

MAIN

Braised Beef, Cep Puree, Roast Shallot
Cod, Tenderstem Broccoli, Mussels, Broad Beans, Bisque
Salt Baked Celeriac, Chanterelles, Hazelnuts & Grapes
Sika Deer, Salsify, Artichoke Puree, Hazelnut +10.00

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,
Beetroot, Horseradish Crème Fraiche

DESSERT & CHEESE

Valrhona Chocolate Tart, Vanilla Ice Cream 9.50
Citrus Cream, Caramelised Puff Pastry, Passion Fruit 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

Some garnishes and dishes may change due to availability and seasonality