

ONE PICO MENU
Christmas Dinner 2021
3 Courses €95

(Please note this is a sample menu and dishes are subject to change)

Selection of Our Homemade Breads & Farmhouse Butter

STARTERS

Aged Comté Ravioli, Roast Onion Consommé, Pickled Shimeji

Seared Foie Gras, Quails Egg, Date Purée, Quince

Coolea Cheese Tart, Confit Onion, Black Winter Truffle, Pickled Shallots

Aran Island Crab, Calamansi, Granny Smith Apple, Goatsbridge Trout Caviar

Venison Tartare, Smoked Yoghurt, Jerusalem Artichoke Crisps, Hazelnut

MAIN COURSES

Roast Monkfish, Crab Bisque, Cauliflower, Lissadell Cockles

Wicklow Venison, Parsley Root, Preserved Elderberry, Candy Beetroot

Pumpkin Risotto, Sage, Brown Butter, Toasted Seeds, Aged Parmesan & Truffle

Turbot, Roast Salsify, Brussel Sprouts, Lardo Di Colonnata, Oescietra Caviar

Fillet of Beef, Cep Purée, Potato & Shaved Winter Truffle +€10

DESSERTS

“Mont Blanc” Tart, Valrhona Jivara Namelaka, Chestnut Mousse, Quince Vinegar

Coconut Panna Cotta, Mango Jelly, Whipped White Chocolate, Mango Sorbet

Passion Fruit Soufflé, Velvet Cloud Sheep Yoghurt Sorbet, 15 mins préparation

Valrhona Manjari Cremeux, Clementine Curd, Yuzu, Clementine Ice Cream

Cheese Trolley, Selection of French & Irish Farmhouse Cheese
(Also available as an optional 4th course)

Whilst we will do all we can to accommodate guests with food allergies, as we work with all common food allergens, we are unable to guarantee that dishes will be completely allergen free.

Chef Ciaran McGill

For Groups of 5 or More, A Discretionary 12.5% Gratuity Will be Added to your Bill.

This is a One Touch Menu which will be Disposed of after Use