

**ONE PICO**  
Christmas Dinner

**3 Courses €85**  
Monday to Saturday 5.00-9.15pm

STARTER

Celeriac Velouté Enoki Mushroom, Smoked Eel, Coolea Cheese Gougère  
Foie Gras Parfait, Plum & Vanilla, Warm Brioche  
Cured Salmon, Buttermilk Crumpet, Lambay Crab, Fennel, Dill Mayonnaise  
Scallop Ceviche Smoked Cod Roe, White Soy Dressing, Black Radish  
Suckling Pig Belly, Boudin Noir, Burnt Apple, Carrot Puree

MAIN COURSE

Wicklow Venison, Crapaudine Beetroot, Hen of The Woods, Cauliflower, Fermented Walnut  
Turbot, Grapes, Celeriac, Caviar, Seaweed Velouté  
Filet of Beef, Seared Foie Gras, Truffle, Madeira Jus  
Gnocchi, Confit Artichokes, Artichoke Puree, Comté & Truffle  
Cod, Crown Prince Squash, Mussels, Curry, Chive Oil

DESSERT

Coconut Panna Cotta, Rhubarb Sorbet, Rhubarb Jelly  
Passion Fruit Soufflé Velvet Cloud Sheep Yoghurt Sorbet, allow 15 Minutes  
Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50  
Peanut & Chocolate Tart, Whipped Ganache, Vanilla Ice Cream

Chef Ciaran McGill

No Service Charge, Gratuities as your discretion