ONE PICO

CHRISTMAS DINNER MENU 2026

Four-Course Menu €105 (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

Canapé & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Citrus-Cured Salmon, Pickled Kohlrabi, Horseradish, Orange Vinaigrette

Organic Beetroot, St. Tola Goat's Cheese, Pomegranate, Chicory, Candied Walnuts

Seared Scallops, Parsnip, Yuzu, Bacon & Brown Butter Emulsion

Pressed Pork Shoulder, Hand-Rolled Gnocchi, Burnt Apple, Sage

Main Course

Wicklow Venison Loin, Celeriac, Spiced Quince, Preserved Blackcurrant, Juniper-Infused Jus

Atlantic Cod, Jerusalem Artichoke, Leek, Kalamata Olives, Roasted Bone Sauce

Wild Mushroom Risotto, Kale, Toasted Hazelnuts, Aged Comté, Chardonnay

Pan-Fried Halibut, Glazed Salsify, Black Garlic, Shellfish Sauce, Verjus

Dry-Aged Fillet of Beef, Pomme Anna, Braised Beef Cheek, Caramelised Onion, Red Wine Jus, + supplement

Dessert / Cheese

Pear Mousse, Tonka Bean, Ginger, Salted Toffee, Pear Sorbet

Coconut Parfait, Meringue, Finger Lime, Vanilla Ice Cream

Chocolate Tart, Clementine, Manjari Opaline, Pedro Ximénez Ice Cream

Passion Fruit Soufflé, White Chocolate, Milk Ice Cream (15-Minute Preparation)

Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + supplement

Chef Bijay Nepali