

ONE PICO
Christmas Dinner

3 Courses €79

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

Fillet 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 Except on Parties of 6 or More 12.5 % applies