ONE PICO

**CHRISTMAS LUNCH MENU 2026**

**Four-Course Menu €89** (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

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

**Main Course**

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

Atlantic Cod, Savoy Cabbage, Jerusalem Artichoke, Kalamata Olives, Roasted Bone Sauce

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

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, Fig Chutney & Accompaniments, + supplement

**Chef Bijay Nepali**