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, Jerusalem Artichoke, Leek, 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

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

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

Chef Bijay Nepali