

ONE PICO MENU
Christmas Lunch 2021
3 Courses €65

(Please note this is a sample menu and dishes are subject to change)

Selection of Our Homemade Breads & Farmhouse Butter

STARTERS

Aged Comté Ravioli, Roast Onion Consommé

Seared Foie Gras, Duck Egg, Date Purée, Quince

Coolea Cheese Tart, Confit Onion, Black Winter Truffle, Pickled Shallots

Cured Sea Trout, Avocado, Pickled Cucumber, Buttermilk & Dill

MAIN COURSES

Wicklow Venison, Parsley Root, Preserved Elderberry

Roast Monkfish, Crab Bisque, Cauliflower, Lissadell Cockles

Pressed Lamb Shoulder, Burnt Aubergine, Piquillo Pepper & Dill

Hand Rolled Gnocchi, Crown Prince Squash, Aged Comté, Black Trompettes

DESSERTS

“Mont Blanc” Tart, Valrhona Namelaka, Chestnut Mousse, Quince Vinegar

Coconut Panna Cotta, Rhubarb, White Chocolate, Rhubarb Sorbet

Valrhona Manjari Cremeux, Whipped Ganache, Yuzu, Banana Ice Cream

Passion Fruit Soufflé, Velvet Cloud Sheep’s Yoghurt Sorbet, 15 mins préparation

Cheese Trolley, Selection of French & Irish Farmhouse Cheese
(Also available as an optional 4th course)

Selection of Teas & Coffees with Petit Four

Whilst we will do all we can to accommodate guests with food allergies, as we work with all common food allergens, we are unable to guarantee that dishes will be completely allergen free.

Chef Ciaran McGill

For Groups of 5 or More, A Discretionary 12.5% Gratuity Will be Added to your Bill.

This is a One Touch Menu which will be Disposed of after Use