

ONE PICO MENU
CHRISTMAS GROUP DINNER MENU 2021
3 Courses €95

Please choose 2 items from each course to make your own menu

(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, Pickled Shimeji
Coolea Cheese Tart, Confit Onion, Black Winter Truffle, Pickled Shallots
Aran Island Crab, Calamansi, Granny Smith Apple, Goatsbridge Trout Caviar
Venison Tartare, Smoked Yoghurt, Jerusalem Artichoke Crisps, Hazelnuts

MAIN COURSES

Roast Monkfish, Crab Bisque, Cauliflower, Lissadell Cockles
Wicklow Venison, Parsley Root, Preserved Elderberry, Candy Beetroot
Pumpkin Risotto, Sage, Brown Butter, Toasted Seeds, Aged Parmesan & Truffle
Turbot, Roast Salsify, Brussel Sprouts, Lardo Di Colonnata, Oescietra Caviar
Fillet of Beef, Cep Purée, Potato & Shaved Winter Truffle +€10

DESSERTS

"Mont Blanc" Tart, Valrhona Jivara Namelaka, Chestnut Mousse, Quince Vinegar
Coconut Panna Cotta, Rhubarb, White Chocolate, Rhubarb Sorbet
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 mins préparation
Valrhona Manjari Cremeux, Whipped Ganache, Yuzu, Banana Ice Cream
Selection of French & Irish Farmhouse Cheese

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

A Discretionary 12.5% Gratuity Will be Added to your Bill.

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