

**ONE PICO MENU**  
**CHRISTMAS POLO ROOM / GROUP DINNER MENU 2021**  
**3 Courses €89**

**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  
Celeriac Risotto, Roast Langoustine, Oxtail & Lardo  
Cured Sea Trout, Avocado, Pickled Cucumber, Buttermilk & Dill  
Venison Tartare, Smoked Yoghurt, Jerusalem Artichoke Crisps

**MAIN COURSES**

Roast Monkfish, Crab Bisque, Cauliflower, Lissadell Cockles  
Wicklow Venison, Parsley Root, Preserved Elderberry  
Hand Rolled Gnocchi, Crown Prince Squash, Aged Comté  
Turbot, Roast Salsify, Black Trompettes, Brown Butter Sabayon, Caviar  
Fillet of Beef, Cep Purée, Potato & Shaved Winter Truffle +€8

**DESSERTS**

“Mont Blanc” Tart, Valrhona 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

Tea / Coffee

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.