



POLO ROOM / GROUP DINNER MENU

€98

BREADS

Selection of our Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

STARTERS

Pea Velouté, Ham Hock, Pea Shoot, Mint

Cured Salmon, Orange Dressing, Radish, Coriander

MAIN COURSES

Hand Rolled Gnocchi, Violet Artichoke, Wild Garlic

Torched | Poached Cod, Pickled Trompette, Crisp Confit Chicken, Yuzu

Wexford Lamb Rump, Spinach Puree, Aubergine Caviar, Fresh Peas, Mint, Lamb Jus

DESSERTS

Irish Heather Honey & Buttermilk Parfait, Reduced Milk Ice Cream, Bee Pollen, Honey Vinegar

Chocolate Cremeux, Whipped Opalys Ganache, Vanilla Ice Cream

Selection of Teas & Coffees served with Petit Fours

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.

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