

**THE POLO ROOM  
PRIVATE DINING**

JULY 2021

Selection of Our Homemade Breads & Farmhouse Butter

**STARTERS**

Beetroot & Peaches, Smoked Almond, Violet Artichoke  
Smoked Haddock Ravioli, Bouillabaisse, Sea Herbs  
Rabbit & Chicken Terrine, Pickled Carrot, Violet Mustard  
Kilkeel Scallops, Crab Bisque, Black Summer Truffle (+€9)  
Veal Tartare, Confit Egg, Caviar, Pumpkin Seeds  
Lambay Crab, Heritage Tomatoes, Basil, Tomato Sorbet (+€5)

**MAIN COURSES**

Wexford Lamb, Piquillo Pepper, Burnt Aubergine, Dill  
Wild Turbot, Lobster Stuffed Courgette Flower, Elderflower & Caviar (+€15)  
Hand Rolled Gnocchi, Globe Artichoke, Girolles, Comté & Truffle  
Helvic Cod, Courgette Purée, Potato, Mussels, Macadamia Nuts  
Fillet of Beef, Roast Onion, Hen of The Wood Mushrooms, Onion & Beer Purée (+€15)

**DESSERTS**

Canelé de Bordeaux, Black Rum & Raisin Ice Cream, Raisin Toffee  
Gooseberry Sponge, Vanilla Cream, Elderflower, Buttermilk Ice Cream  
Coconut Parfait, Strawberry Meringue, Wild Strawberry Sorbet  
Valrhona Araguani Crèmeux, Coffee, Maple, Salted Tonka Bean Ice Cream  
Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt, 15 minutes preparation  
Cheese Trolley, Selection of French & Irish Farmhouse Cheese (+€8.75)

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Polo Room Lunch 3 Courses €50  
Polo Room Dinner 3 Courses €75

**Please Choose 2 items from each course to make your own menu**

Selection of Teas & Coffees with Chocolates €6.50

Chef Ciaran McGill

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.

12.5% Service Charge will be added to your Bill

**Some garnishes and dishes may change due to availability and seasonality**