

GROUP DINNER MENU

NOVEMBER 2021

Polo Room Dinner Menu €85

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

Selection of Our Homemade Breads & Farmhouse Butter

STARTERS

“Waldorf Tart”, Celeriac & Apple Remoulade, Grapes, Candied Walnuts

Ham Hock, Chicken & Foie Gras Terrine, Pickled Carrot, Violet Mustard, Pain de Campagne

Kilkeel Scallops, Crab Bisque, Lobster Oil, Black Autumn Truffle

Venison & Beetroot Tartare, Blackberries, Nasturtiums

MAIN COURSES

Wicklow Sika Deer, Parsley Root, Pear, Last Years Elderberries, Candy Beetroot

Cod, Cauliflower, Mussels, Lemongrass, Coconut & Vadouvan

Potimarron Squash Risotto, Sage, Brown Butter, Toasted Seeds, Pickled Squash

Fillet of Beef, Maitake Mushrooms, Cep Purée, Potato & Shaved Autumn Truffle +€10

DESSERTS

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

Baked Guinness Custard, Blackberries, Blackberry Ice Cream

Valrhona 72% Chocolate Cremeux, Coffee, Hazelnut, Maple & Tonka Bean Ice Cream

Selection of French & Irish Farmhouse Cheese with accompaniments

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

12.5% Service Charge will be added to your Bill

Some garnishes and dishes may change due to availability and seasonality