Citron Dinner Menu Spring 2017

Garden Pea Velouté

parmesan crisp, affilla cress, smoked parsley oil

Lough Neagh Eel

scallop ceviche, seaweed, lemon balm hollandaise

Celebration of Rabbit

saddle, kidney & heart ragoût, spring vegetables, rabbit consommé

Heirloom Tomato Tart

toonsbridge mozzarella, micro basil, green tomato salsa

Caramelised Vegetable & Hock Terrine

piccalilli, red onion & bacon jam, popped pork

Thornhill Duck*

salsify purée, romanesco, pearl onion, duck jus

Seared Bream

leeks & spinach, vanilla & saffron beurre blanc

Ring of Kerry Lamb

shoulder & cutlet, parsnip purée, broad beans, cabbage, alsace bacon, jus

Seared Organic Salmon

beet barley risotto, sea lettuce, roast beets, salsa verde

Sweet Potato Gnocchi

sweet potato purée, puffed wild rice, chicory & radish, thyme oil

Selection of Sides

Seasonal Vegetables
Creamed Potatoes
French Fries
Ballymakenny Potatoes
Rocket & Aged Parmesan Salad
€4.50 each

Citron Dessert Menu

Chocolate Tart

espresso jelly, chocolate cremeux, chocolate soil, vanilla ice-cream

Eton Mess

meringue, vanilla cream, macerated & freeze dried berries, fruit paint

Upside Down Cheesecake

strawberry jelly, white chocolate mousse, shortbread biscuit crumble, white chocolate

Irish Artisan Cheese Selection

fig jam & biscuits

Selection of Tea & Coffee

€32 for two courses €39 for three courses

*€8 supplement for duck

All prices are inclusive of 9% vat

At the Fitzwilliam Hotel, we welcome guests with special dietary needs. Please alert a member of our staff if you have any allergies or intolerances & we will try to accommodate your needs. We consciously purchase from sustainable sources. We support local growers & producers where possible. The best quality meat & fish is hand selected by our team of chefs from Irish farms & harbours.

our partners in supplying you with the freshest ingredients are:

fresh fruit & vegetables ready chef produce glasnevin,dublin 9

game & speciality la rousse foods dubin

hf foods "dublin's oldest smoke house"redmond's cork street, dublin 8

meat & poultry the meat people ashbourne, co meath