

Private Dining Dinner Menu

2017

To Start

Roasted Butternut Squash Soup, Amaretti Crumble, Sage Crisp

Wild Mushroom, Fennel Veloute, Fennel Oil & Pollen

Brulee Ardsallagh Goats Cheese, Beets Pickled & Roasted, Blackcurrant

Ash Rolled St. Tola Goats Cheese, Roast Fig, Pistachio Nut Dust, Beetroot Gel, Watercress

Cured Trout & Crab Tian, Goats Bridge Roe & Tomato Essence Jelly, Pickled Samphire, Avocado

Cold Smoked Salmon, Compressed Cucumber, Little Cress Microgreens, Lemon Oil, Capers Berries

Ham Hock Terrine, Smoked Olive Oil, Apple, Soda Crisp, Endive

Main Flavour

6oz Fillet of Beef, Celeriac Puree, Smoked Porto Mushrooms, Foie Gras, Jus

Slow Cooked Beef Cheek, Goats Milk Mash, Heritage Carrot, Bourguignon

Belly of Rare Breed Pork, Cauliflower Purée, Pudding Croquette, Pickled Apple, Calvados

Confit Shoulder of Lamb, Celeriac Dauphinoise, Black Garlic & Shallot, Charred Carrots, Lamb Jus

Buttered Monkfish, Chorizo Pomme Purée, Braised Chicory, Piquillo Salsa

Seared Salmon, Potato, Fennel, Samphire, Shellfish Bouillabaisse

Smoked Tofu Steak, Fondant Potato, Beet Puree, Sprouts, Mushroom Ketchup

To Finish

Star Anise & Vanilla Panna Cotta, Forest Fruit Compote & Ginger Tuille

Apple & Blackberry Crumble, Apple Gel, Blackberry Dust, Boulaban Farm Vanilla Ice Cream

White Chocolate & Raspberry Cheesecake, Raspberry & Beetroot Jelly, Raspberry Sorbet

Coffee Infused Crème Brulee, Cinnamon Shortbread, Blackberries

Chocolate Marquise, Cherry Gel, Poached Cherries, Chocolate Soil, Sorbet

Tea/Coffee & Petit Fours

€70

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 and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbour's.