THE *fitz*william HOTEL
dublin

private dining or special occasion festive dining

to start

caramelised Jerusalem artichoke soup, burnt pear & walnut

roast onion soup, goats' cheese croutons, micro cress

duck liver parfait, smoked duck breast, pickled carrot, homemade chilli jam, brioche toast

citrus cured salmon, avocado mousse, orange & grapefruit segments, caviar

st tola irish goats' cheese & beetroot salad, toasted pine nuts, mustard dressing

main course

chargrilled fillet of Irish beef, shallot, forest mushrooms, salsify, baby spinach, veal jus

pan fried cod, puy lentils, organic carrots, smoked pancetta

sous vide chicken, homemade potato gnocchi, courgette ribbons, tomato & olive sauce

venison fillet, spiced red cabbage, potato purée, watercress, juniper berry jus

wild mushroom & cheese fritters, escalivada, parmesan shavings, pea shoots

to follow

christmas pudding, crème anglaise, rum & raisin ice cream

homemade gingerbread and chocolate cake, spiced cream, caramelised banana

crème brulée, homemade shortbread

rhubarb and strawberry crumble, orange mascarpone

freshly brewed coffee & tea served with mini mince pies

4 course dinner menu €69.00 per person
min number of diners 10
max numberof diners 25