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# THE *fitzwilliam* HOTEL

dublin

special occasion or private dining festive lunch

to start

roast onion soup, goats' cheese croutons, micro cress

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

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

main

slow braised beef cheek, 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 jus

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

to follow

christmas pudding, crème anglaise, rum & raisin ice cream

crème brûlée, homemade shortbread

rhubarb and strawberry crumble, orange mascarpone

freshly brewed coffee & tea served with mini mince pies

4 course lunch menu €49.00 per person

min number of diners 10

max number of diners 25

