

# Citron Dinner Menu

## Mother's Day, 26<sup>th</sup> March 2017

### **Golden Beet Soup**

roasted black garlic cream

### **Confit Belly of Rare Breed Pork**

ballinwilliam boar pudding, seared west coast scallop, salsify purée & pickled micro herbs

### **Toonsbridge Mozzarella & Tomato Tart**

heirloom tomato, mozzarella, micro basil, green tomato salsa, smoked olive oil

### **Poitín Cured Salmon**

pickled cucumber, sea lettuce, poached clams, poitín gel, lemon verbana

### **Caramelised Vegetable & Ham Hock Terrine**

piccalilli, pea shoot salad, apple gel, soda crisp

\*\*\*\*\*

### **Ring of Kerry Lamb Shoulder**

parsnip purée, roast parsnip, pea & broad beans, jus

### **Pan Seared Bass**

beet barley risotto, sea lettuce, salsa verde

### **Slow Roasted Sirloin of Beef**

champ potato, rainbow carrots, yorkshire pudding, merlot jus

### **Supreme of Chicken**

buttered fondant, honey carrot purée, grilled leeks, pearl onion, chicken reduction

### **Spring Vegetable Risotto**

garden peas, beets, asparagus tips, endive, parmesan tuille

---

### **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

### Raspberry & White Chocolate Cheesecake

raspberry syrup, shortbread crumb, raspberry sorbet

### Warm Apple Tatin

anglais & french vanilla ice cream

### Selection of Tea & Coffee

€26 for two courses

€32 for three courses

### Complimentary Glass of Prosecco & Parking\*

\*Glass of Prosecco for each adult plus 3 hours' on-site car parking included

---

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  
tallons  
glasnevin, dublin 9

fresh fish & seafood  
hf Foods  
rathfarnham, dublin 14

game & speciality meats  
redmond's  
naas, co kildare

beef, poultry, pork, bacon, lamb  
keelings  
ashbourne, co meath