



Private Dining Autumn Lunch Menu

€45 per person

Pre-select 1 dish per course for your guests, €5 supplement for your choice of two main courses

Starters

(choose one)

Smoked Irish Salmon | Lambay Crab | Avocado Purée | Cress Salad | Sourdough Croutons
Ham Hock, Guinea Fowl & Foie Gras Ballotine | Lovage Mayonnaise | Watercress Salad
Toonsbridge Mozzarella | Spiced Poached Figs | Rocket & Parmesan Salad | Red Wine & Fig Reduction (V)
Carrot & Buttermilk Soup | Roast Carrots & Dill Oil (V)

Main Courses

(choose one)

Seared Fillet of Organic Salmon | Risotto of Brown Shrimp | Watercress |
Crème Fraiche | Pickled Carrots with Tarragon
Roast Breast of Wicklow Duck | Parsnip Purée | Pickled Blackberries | Ginger Crumb |
Baby Leeks | Crisp Leg | Thyme Jus
Slow Cooked Blade of Irish Beef | Wild Mushrooms Cooked in Smoked Bone Marrow | Shallots |
Pommes Purée | Buttered Savoy Cabbage
Roasted Crown of Turkey & Honey Roasted Ham | Sage Stuffing | Bacon | Brussel Sprouts |
Chestnuts | Homemade Cranberry Sauce *(Available in December for Christmas Parties)*
Butternut Squash Risotto | Sweetcorn | Sun Blushed Tomato | Feta (V)

Dessert

with Tea & Coffee

(choose one)

Dark Chocolate Mousse | Honeycomb | Autumnal Fruits | Passion Fruit Marshmallow
Vanilla Panna Cotta | Poached Plums | Sesame Seed Snap
Sticky Toffee Pudding | Vanilla Ice Cream | Caramel Sauce
Christmas Pudding | Brandy Butter *(Available in December for Christmas Parties)*
Irish Farm House Cheeses | Chutney | Crackers

Food & Beverage is subject to 12.5% service charge

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