



Private Dining Dinner Menu

€70 per person

*Pre-select 1 dish per course for your guests,
€5 supplement for your choice of two main courses (a maximum of 2 choices per course)*

Starters

(choose one)

Smoked Irish Salmon | Lambay Crab | Avocado Purée | Cress Salad | Sourdough Croutons
Breaded North Atlantic Scallops | Cauliflower Purée | Pickled Shallots | Hazelnut Oil
Carpaccio of Beef From Cavan | Roast Romanesco | Pickled Baby Beetroot |
Shallot Cream | Smoked Gubbeen Cheese
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 North Atlantic Turbot | Slow Cooked Leeks | Pancetta | Herbs | Champagne Sauce | Shaved Truffles
Roast Breast of Wicklow Duck | Parsnip Purée | Pickled Blackberries | Ginger Crumb |
Baby Leeks | Crisp Leg | Thyme Jus
Seared Loin of Wicklow Venison | Crispy Clonakilty Black Pudding | Sticky Spiced Red Cabbage |
Chestnut Dressing
Slow Cooked Blade of Irish Beef | Wild Mushrooms Cooked in Smoked Bone Marrow | Shallots |
Pommes Purée | Buttered Savoy Cabbage
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
Lemon Meringue | Short Bread Crumb | Cardamom Yoghurt | Lemon Sorbet
Irish Farm House Cheeses | Chutney | Crackers

Food & Beverage is subject to 12.5% service charge

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