



Sample Autumn Private Dining Dinner Menu

€75 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)

Stout Cured Organic Irish Salmon | Cucumber Pickle | Horseradish Yoghurt

Baked North Atlantic Scallops | Jerusalem Artichokes | Devilled Butter & Herb Crust

Irish Crab & Langoustine Risotto | Wilted Spinach | Crème Fraiche | Parmesan Crisps

Olive Fed Slow Cooked Pork Belly | Fennel & Apple | Mustard & Sage Crumb | Pickled Kohlrabi

Crispy Free-Range Chicken & Wild Mushroom Croquette | Autumn Truffle | Black Garlic Emulsion

Five Mile Town Goats Cheese | Fig, Beetroot & Almond Tart | Honey Mustard Dressed Mixed Leaves

Main Courses

(choose one)

Roast Fillet of Kilmore Quay Cod | Sauce Grenoble | Seaweed & Herb Crust

Pan Fried Fillet of North Atlantic Turbot | Lobster Bisque | Langoustine & Vine Tomato Cocktail

Dry Aged Mount Leinster Beef Fillet | Wild Mushroom | Green Peppercorn & Beetroot Jus

Roast Duck Breast | Chicory Smoked Duck | Squash, Celeriac & White Bean Cassoulet

Slow Cooked Wicklow Lamb | Garlic & Potato Terrine | Lamb Belly Frittata | Yogurt Red Wine Jus

Charred Cauliflower | Brown Rice | Pearl Barley | Wild Mushroom | Miso Sauce | Tahini | Yogurt Dressing

Dessert

with Tea & Coffee

(choose one)

Dark Chocolate Fondant Cake | Seasonal Berries | Chocolate Crumb

Caramel Tart | Slow Cooked Chestnuts | Vanilla Ice Cream

Poached Seasonal Fruits | Meringue | Lime Cream & Apple Foam

Irish Farm House Cheeses | Chutney | Crackers

Food & Beverage is subject to 12.5% service charge

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