



Dinner Private Dining Menu

€75 per person

*Pre-select 1 dish per course for your guests,
€10 supplement for your choice of two main courses, €8 supplement for your choice of two starters or desserts.
(a maximum of 2 choices per course)*

Starters

(choose one)

Citrus Cured Organic Irish Salmon | Lemon | Caper | Radish

Roast North Atlantic Scallops | Sauce Vierge | Fine Herb Salad

Clogherhead Crab Salad | Avocado | Granny Smith | Pistachio Oil

Olive Fed Pork Belly | Smoked Black Pudding Croquette | Apple & Vanilla Purée | Fennel Salad

St. Tolas Goat Cheese Salad | Pickle Beetroot | Toasted Walnuts | Mixed Leaf Salad | Citrus Dressing

Ham Hock | Chicken & Foie Gras Country Pate | Pickled Vegetables | Sauce Gabriche

Main Courses

(choose one)

Roast Fillet of Kilmore Quay Cod | Tenderstem Broccoli | Brown Shrimp & Caper Sauce

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

Dry Aged Beef Fillet | Shallot | Wild Mushroom | Green Peppercorn Jus

Saddle & Belly of Wicklow Lamb | Celeriac Purée | Thyme & Barley Jus

Soy Glazed Duck Breast | Carrot & Ginger Purée | Pak Choi | Toasted Sesame

Open Ravioli of Spring Vegetables | Aged Parmesan | Pesto (V)

Dessert with Tea & Coffee

(choose one)

Chocolate Mousse with Almond Sponge Base | Cocoa Gel | Marinated Raspberries & Sorbet

Elderflower Yogurt Cream

Cocoa Nibs Crumb | Roasted Pineapple | Mango Foam | Black Sesame Tuile

Pavlova With Compressed Strawberries | Apple | Basil Purée | Mousseline cream

Farmhouse Cheeses | Quince | Chutney | Smoked Almonds | Crackers | Grapes

Food & Beverage is subject to 15 % service charge

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