



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)

Ballotine Of Duck Confit and Foie | Sauteren Poached Pears | Toasted Brioche

Seared Scallops | Roast Chestnut Purée | Smoked Pancetta | Watercress Salad

St.Tola Goats Cheese | Baked Beetroot | Mesclun Leaves | Quince Gel | Toasted Walnuts

Cured Salmon Gravelax | Dill | Salmon Mousse | Trout Caviar | Fennel Salad

Olive Fed Pork Belly | Apple Purée | Smoked Black Pudding Croquette | Celeriac Remoulade

Clogherhead Crab Salad | Avocado | Granny Smith | Pickled Cucumber | Chilli Oil

Main Courses

(choose one)

Turkey & Ham | Roast Potatoes | Stuffing | Chestnut & Bacon Brussel Sprouts | Cranberry Jus

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

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

Dry Aged Beef Fillet | Shallot | Wild Mushroom | Green Beans | Fondant Potato | Green Peppercorn Jus

Seared Loin of Wicklow Venison | Mulled Wine | Poached Pear | Sprout Tops | Celeriac | Fondant Potato

Three Bean Cassoulet | Chili | Coriander | Bulger wheat Pilaf | Citrus Yoghurt

Dessert with Tea & Coffee

(choose one)

Sticky Toffee Pudding | Salted Caramel | Banana Brûlée | Gingerbread Ice Cream

Christmas Pudding | Vanilla Custard | Plum Ganache | Chantille Cream

Chocolate Cake | Fruit Sauce | Honeycomb | Chocolate Crumbs | Vanilla Ice Cream

Selection Of Cheese | Pear Cranberry Chutney | Smoked Almonds | Grapes | Quince Crackers

Food & Beverage is subject to 15 % service charge

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