



Lunch Private Dining Menu

€58 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 | Sauternes Poached | Toasted Brioche
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
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 12.5 % service charge
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