



## Dinner Menu

### Starters

Nori Cured Salmon Tartar | Brown Soda and Stout Bread | Vichyssoise Crème Fraiche  
Roast North Atlantic Scallops | Sauce Vierge | Fine Herb Salad  
Langoustine Tails | Cais Na Tire Risotto | Chorizo butter | Chorizo Dressing  
Olive Fed Pork Belly | Pea Dressing | White Onion Sauce | Goats Cheese Quiche  
Smooth Chicken Liver and Foie Gras Parfait | Warm Brioche | Orange Chutney  
Pickled Beetroot | Toasted Hazelnut | Mixed Leaves | Roast Baby Carrot | Citrus Dressing (V)

### Main Courses

North Atlantic Cod | Wilted Spinach | Charred Broccoli | Brown Shrimp & Caper Sauce  
Pan Fried Fillet of Halibut | Pimentón Potatoes | Mussel and Tarragon Volute  
Dry Aged Beef Fillet | Hazelnut Toast | Chimichurri | Black Pepper Crème Brûlée  
Wicklow Venison | Celeriac | Fondant | Thyme Jus  
Roast Duck Fillet | Spinach and Shallot Puree | Chianti Jus | Duck Pot Pie  
Pressed Roast Celeriac | Almond Milk Panisses | Majada | Black Garlic Gel (V)

### Dessert with Tea & Coffee

Coconut Cream | Shortbread | Mango Ginger Gel | Sorbet  
Chocolate Mousse | Strawberry Gel | Cocoa Nib Crumble | Chocolate Custard | Strawberry Sorbet  
Coffee Mascarpone Brownie | Cocoa Nibs | Dulce De Leche | Mocha Ice Cream | Sponge  
Selection Of Farmhouse Cheese | Chutney | Grapes | Quince | Crackers

	Price Per Person
1 choice Starter   1 choice Main Course   1 choice Dessert	€95
1 choice Starter   2 choice Main Course   1 choice Dessert	€105
2 choice Starter   2 choice Main Course   1 choice Dessert	€110
2 choice Starter   2 choice Main Course   2 choice Dessert	€115

*Food & Beverage is subject to 12.5 % service charge*

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