



€45 per person
3 courses including tea
and coffee
1 choice per course
€5 supplement on
selected courses

Private Lunch Menu

Starter

Seasonal Soup
Crab | Cucumber | Avocado | Dill
Cured Salmon | Crème Fraiche | Horseradish | Beetroot
Pork & Foie Gras Terrine | Golden Raisin | Sourdough

Main

Pan Fried Fillet of Hake | Sweetcorn | Samphire | Mussels
Risotto | Peas | Asparagus | Goats Curd
Rump of Lamb | Rosemary Mouselline | Peas | Asparagus | Charred Baby Gem
Chicken | Seaweed Dashi | Radishes | Turnips | Kohlrabi

Dessert

Whipped Dark Chocolate | Caramelised Bananas | Peanut Butter Ice Cream
Kaffir Lime Parfait | White Chocolate | Mango Mousse | Coconut Sorbet | Asian
Fruit Salad
Treacle Tart | Sherry Vinegar | Tea Soaked Prunes | Milk Sorbet
Cheese Board | Cashel Blue | Smoked Gubbeen | Milleens | Fruit Chutney |
Crackers

Tea & Coffee

*At No. 25 we can cater for group sizes of 20 to 60 guests for a private lunch.
To enquire please contact us on 01 669 4646 or info@25fitzwilliamplace.ie*