



Private Dining Dinner Menu

€70 per person

Pre-select 1 dish per course for your guests, €5 supplement for your choice of two main courses

Starters

(choose one)

Beetroot & Treacle Cured Organic Salmon | Smoked Salmon Pate | Pickled Beetroot

Handpicked Lambay Crab | Crème Fraiche | Carrot & Coriander Salad |
Toasted Hazelnuts | Thyme Crackers

Breaded Scallops | Crushed Peas | Pancetta | Pea Shoot Salad

Salters Farm Pork Belly | Cauliflower Mousse | Pickled Kohlrabi | Iberico Ham

Five Mile Town Goats Cheese Mousse | Marinated Sweet Potato | Capers | Quinoa | Crispy Kale (V)

Courgette & Rosemary Soup | New Season Olive Oil (V)

Main Courses

(choose one)

Fillet of Turbot | Broad Bean | Brown Shrimp & Lemon Butter Sauce | Slow Cooked Baby Gem

Roast Monkfish | Miso Sauce | Wild Mushrooms | Tender Stem Broccoli

Fillet of Dry Aged Beef | Griddled King Oyster Mushrooms | Bone Marrow Fritter |
Caramelised Shallot | Red Wine Jus

Rump of Lamb | Galway Goats Mint Yogurt | Asparagus | Peas | Baby Carrots | Thyme Jus

Roast Breast of Thornhill Duck | Potato Gnocchi | Wild Garlic | Pickled Blackberries |
Toasted Almonds | Chicken Juices

Asparagus & Summer Truffle Risotto | Shaved Parmesan | Parmesan Crisp (V)

Dessert

with Tea & Coffee

(choose one)

Chocolate Mousse | Toasted Passion Fruit Marshmallow | Raspberries | Honeycomb

Crème Brûlée | Short Bread Biscuits

Iced Nougat Parfait | Summer Berry Compote

Irish Farm House Cheeses | Chutney | Crackers

Food & Beverage is subject to 12.5% service charge

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