



SAMPLE
DINNER
SET MENU

3 COURSES
€75 + 12.5% SERVICE CHARGE



STARTERS

IRISH CIDER AND ONION SOUP,
CHEDDAR CHEESE CROUTON

DRESSED IRISH CRAB, BRIOCHE,
SAUCE MAYONNAISE

BRAISED IRISH BEEF CROQUETTES,
CONFIT GARLIC & PARSLEY AIOLI

CLARE ISLAND ORGANIC GRAVLAX SALMON,
CUCUMBER, SEAWEED AIOLI, CRISP
SOURDOUGH

SMOKED MOZZARELLA & AUBERGINE
RAVIOLI, TOMATO FONDUE CRISPY SAGE,
AGED PARMESAN



MAINS

8OZ IRISH BEEF FILLET, BONE MARROW
CRUST, BORDELAISE SAUCE

FISH OF THE DAY

ROAST CHICKEN SUPREME, GRELOT
ONIONS, PEAS, GIROLLES, CHICKEN JUS

CONFIT DUCK LEG, PUY LENTILS,
MORTEAU SAUSAGE

COURGETTE FLOWER AND STRACCIATELLA
RAVIOLI, BLACK OLIVES, PINE NUTS, HERBS
DE PROVENCE BUTTER SAUCE



DESSERTS

WHITE AND DARK CHOCOLATE PARFAIT
CHERRY CREMEUX

RICE PUDDING CRÈME BRULÉE, RHUBARB
AND STRAWBERRIES

SELECTION OF IRISH CHEESE
(1 HARD, 1 SOFT) WITH ARTISAN CRACKERS,
QUINCE PASTE

PLEASE LET YOUR SERVER KNOW ABOUT ALLERGEN OR DIETARY REQUIREMENTS.

OUR BUTCHER'S PAT MC LOUGHLIN (CENTRAL DUBLIN) | HENRY ROBINSON (CHAPLIZOD) | PADRAIG GILLIGAN (CO ROSCOMMON)

OUR FISH KISH FISH (WEST PIER HOWTH) | SHELLFISH DE LA MER (CASTLETOWNBERE CO CORK)

OUR VEGETABLES CATERWAY - A BUSINESS THAT WAS ORIGINALLY STARTED IN 1949 BY FRANK FITZPATRICK SNR AND WHERE ALL THIS AMAZING JOURNEY BEGAN.

Fitzers



CHRISTMAS
DINNER MENU

