



STARTER

PLUM TOMATO & ROASTED PEPPER SOUP SERVED WITH FRESH RICOTTA & BASIL CROUTON

λ

CAESER SALAD COS LETTUCE, BACON LARDONS, GARLIC CROUTONS & ANCHOVIES

λ

SMOKED DUCK SALAD ORIENTAL GREENS & ROASTED ALMOND FLAKES, HOISIN VINAIGRETTE

λ

CARPACCIO OF MELON BOUQUET OF PARMA HAM, ORANGE SEGMENTS, CHAMOMILE & GREEN TEA SYRUP

λ

POACHED ASPARAGUS SPEARS TOPPED WITH CHAMPAGNE HOLLANDAISE

λ

ROSETTE OF SMOKED SALMON & GRAVLAX ACCOMPANIED WITH WARM CORN BLINIS & DILL CRÈME FRAICHE

λ

FIG & GORGONZOLA SALAD MESCLUN OF MARINATED FRESH FIGS, GORGONZOLA CHEESE, WALNUT & HERB VINAIGRETTE

MAIN COURSE

PAN-GRILLED SIRLOIN STEAK

DUO OF GREEN PEPPERCORN & PORT JUS

λ

GRILLED FILLET OF SEABASS

FRENCH BEANS & CHORIZO STIR FRY, LEMON BEURRE BLANC SAUCE

λ

POACHED FILLET OF HALIBUT

PEA PUREE, GRILLED GREEN ASPARAGUS & TOMATO CONCASSE

λ

RACK OF LAMB

MUSTARD & PISTACHIO NUT CRUST, MINT MASH AND A RED WINE JUS

λ

TRADITIONAL PORK FILLET

APRICOT & CRANBERRY STUFFING, HALF APPLE SAUCE

λ

SEARED SUPREME OF CORN FED CHICKEN

SWEET POTATO FONDANT & A WILD MUSHROOM JUS

λ

TIAN OF ROAST VEGETABLES WITH TOMATO & BASIL SAUCE

TOPPED WITH CRISP DRESSED ROCKET

ALL MAIN COURSES ARE SERVED WITH FRESH FARMHOUSE VEGETABLES AND POTATOES OF THE DAY

(PLEASE NOTE ALL BEEF SERVED AT FITZPATRICK CASTLE DUBLIN IS OF IRISH ORIGIN)

DESSERTS

DUO OF WILD BERRIES IN A BRANDY SNAP BASKET
BOURBON VANILLA ICE CREAM

λ

WARM PECAN PIE
CARAMELITA ICE CREAM

λ

BABY PINEAPPLE BRÛLÉE
TROPICAL ICE CREAM

λ

WARM BLACK CHERRY CREPES
COGNAC ICE CREAM

λ

LUXURY CHOCOLATE & ORANGE TORTE
CARAMELISED MANDARINS

λ

LEMON ZEST TART
PISTACHIO ICE CREAM

λ

SELECTION OF IRISH CHEESES
GRAPES & HOME-MADE FRUIT CHUTNEY

FRESHLY BREWED TEA & ARABICA COFFEE