# Citron Dinner Menu Summer 2017

### French Onion Broth €11

gruyere flatbread, tobacco onions

#### Asparagus & Egg €13

radicchio, gem, confit heirloom tomatoes, ham crumb, croutons, custard

### **Cured & Torched Mackerel €14**

watermelon jelly, sea lettuce, razor clam, cucumber caviar, verbena oil

### **Beetroot €11**

pickled & roasted rainbow beets, beetroot & blackberry gel, beet marshmallow, goats cheese crumble

#### **Chicken Ballotine €12**

wilted chard, peach chutney, sage crisps, chicken jus

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### **Charred Beef Fillet €34**

potato pave, roasted shallot, aubergine, asparagus, jus

#### Seared Cod €24

summer vegetables, new potatoes, pomegranate, orange hollandaise

# **Brined Corn-fed Chicken €24**

fondant potato, charred young corn, purple carrots, carrot purée, chicken gravy

### Poached Salmon €25

sea spaghetti, mussels & clams, squid ink tuile, citrus salsa

### **Barley Risotto €21**

vegetable garden, vegetable crisps, pepper oil

### **Selection of Sides**

Summer Vegetables Creamed Potatoes Baked Sweet Potato with Feta Balsamic & Rosemary Sautéed Potatoes Rocket, Radish & Heirloom Tomato Salad

€5.00 each

# **Citron Dessert Menu**

# Greek Yogurt Panna Cotta €9

lemon consommé, seaweed shortbread, lemon balm gel

### Summer Fruit Tart €9

macerated strawberries, frozen yogurt, lavender

# **Deconstructed Banoffee €9**

caramel infused biscuit, banana two ways, toffee gel, chantilly

# Irish Artisan Cheese Selection €13

fig jam & biscuits

At the Fitzwilliam Hotel, we welcome guests with special dietary needs. Please alert a member of our staff if you have any allergies or intolerances & we will try to accommodate your needs. We consciously purchase from sustainable sources. We support local growers & producers where possible. The best quality meat & fish is hand selected by our team of chefs from Irish farms & harbours.

our partners in supplying you with the freshest ingredients are:

fresh fruit & vegetables ready chef produce glasnevin,dublin 9

game & speciality la rousse foods dubin

nt foods
"dublin's oldest smoke house"redmond's
cork street, dublin 8

meat & poultry the meat people ashbourne, co meath