

THE *fitzwilliam* HOTEL

belfast

Private Dining

Whether formal business entertaining or a special dining occasion, it's ridiculously easy to enjoy yourself at the Fitzwilliam Hotel. Opt for the Boardroom situated on the first floor suspended above the hotel lobby where a unique dining concept catering for 8 to 20 guests is offered. The Menus are sumptuous, elegantly simple, uncomplicated and naturally, we use the finest fresh local produce.

MENU

£45 per person

STARTERS

Seasonal Soup of the Day, Homemade Wheaten Bread

Twice Baked Cashel Blue Soufflé, Carrot Salad, Caramelised Walnut, Pickled Shallot

Ballotine of Tame Rabbit, Roast New Season Rhubarb, Watercress

Risotto of King Prawns, Tomato and Spring Herbs

Classic Gravlax, Whiskey Cured Tartar, Textures of Heritage Beetroot, Horseradish Cream

Roast Breast of Quail, Stuffed Confit Leg, Salt Baked Celeriac Puree, Hazelnut Praline, Short Cross Gin Jus

MAINS

Spring Mushroom, Herb Grilled Polenta, Salt Baked Celeriac, Black Garlic, Truffle Hollandaise

Butter Roast Supreme of Irish Chicken, Braised Baby Gem, French Peas, Potato Gratin, Tarragon Café Au Lait

Roast Fillet of Pork, Braised Pork Belly, Potato Terrine, Buttered Leek, Burnt Onion, Black Pudding Puree

Pan Roast Fillet of Cod, Brandade Croquettes, Roast Courgette, Smoked Aubergine Puree, Salsa Verde

Roast Fish of the Day, Seafood Cannelloni, Charred Scallion and Asparagus, Sorrel Beurre Blanc

Slow Cooked Rump of Lamb, Fricassee of Spring Vegetables, Confit Black Garlic Puree, Goats Curd Gnocchi, Olive Oil

DESSERTS

Poached Rhubarb and Ginger Crumble, Clotted Cream Ice-Cream

Chocolate Fudge Brownie, Salt Caramel Ice-Cream, Yellow Man

Classic Tiramisu, Espresso Gel, Pistachio Biscotti

Lemon Drizzle Cake, Raspberry Gel, Lemon Sorbet

Selection of Local Drayne's Farm Ice-Creams

AFTER

Freshly Brewed Tea/ Coffee

All menus are accompanied by home baked breads' from the Fitzwilliam Bakery and a selection of side orders

Terms and conditions: Private dining menus are also available in “The Restaurant” for parties of 8 – 50 guests (must be pre-booked). Menu prices are based on the selection of 1 starter, 1 main course and 1 dessert per party. Any additional choices will incur a supplement and will require a pre-order in advance of the booking. Room Hire charge may be applicable depending on final numbers.

Drinks Suggestions

Mingle with your guests over pre-dinner drinks in “The Bar” at the Fitzwilliam. We’ve put a lot of thought into the design and layout with copper-clad lighting, glimpse windows, real crystal glasses and a drinks bible with over 200 spirits and liquors. Alternatively intermingle in the adjoining lounge within The Boardroom, where the soft seating area of signature deep purples and vibrant colour begs for bodies and initiates the ambience that lies ahead.

Arrival drink options

	<u>Per Glass</u>
Non-alcoholic Cocktail	£6.00
Red/White Wine	£7.50
Sparkling Wine	£7.50
Champagne	£16.00
Kir Royale	£10.00
House Cocktail	£7.00

Arrival Canape Options

Pre-Dinner canapés £8.00 (4 pieces)

