

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

TUNA

Herb Rolled Tuna Ceviche, Niçoise Salad

F, E, M

BEEF

Jasmine Tea Scented Beef Brisket Bon-Bon, Piccalilli Fruits, Chargrilled Chicory, Celeriac Puree

G, E, M, MUS

SEASONAL SOUP

Chef's Homemade Soup of the day served with Wheaten Bread

FENNEL & MUSHROOM SAUSAGE

Fennel and Mushroom Sausage, Garlic Cream, Herb and Mustard Puree, Confit Shiitake

G, M, MUS

MOZARELLA

Basil & Olive Oil Marinated Mozzarella, Cured Prosciutto, Smoked Egg Yolk

M, E

MAINS

FITZ FISH N FONDANT

Pan Seared Cod Fillet, Mini Potato Fondants, Pea and Mint Puree,
Beer Battered Scrumps, Sauce Gribiche, Vinegar Jelly Cube

F, M, E

GNOCCHI

Ricotta, Spinach and Nutmeg Gnocchi, Wild Garlic Pesto

G, N, M

BEEF

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream and Chunky Chips

£4.50 supplement

G, M, SD

CHICKEN

Supreme of Chicken, Tagliatelle, Textures of Mushrooms, Truffle, Tarragon Cream, Crispy Salsify

G, E, M

PORK

Cannon of Pork Fillet, Glazed Cheek, Black Pudding Croquette, Textures of Carrot

G, SD, M

DESSERTS

DELICE

Dark Chocolate and Hazelnut Delice, Salted Caramel, Praline Tuille

M, N, G, E

TART

Blueberry and White Chocolate Frangipane Tart, Blueberry Gel, Crystalized White Chocolate, Vanilla Bean Ice Cream

M, N, G, E

SEMIFREDDO

Rhubarb Semifreddo and Pistachio Cream, Honey Madeleine

M, N, G, E

MOUSSE

Vegan Coconut Mousse, Passion Fruit, Lime and Roasted Pineapple

N

ICE CREAM

Selection of Drayne's Farm Homemade Ice Creams

M, E

AFTER

Freshly Brewed Tea/Coffee

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

G-gluten, **E**- eggs, **F**- fish, **M**-milk, **MOLL**- molluscs, **MUS**- mustard, **N**- nuts, **SD**- sulphur dioxide

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)
--------------------	------------------

