

Belfast Restaurant Week at The Fitzwilliam

To Start

PARFAIT

Duck Liver Parfait, Smoked Breast, Sweet and Sour Apricot, Brioche

MUSSELS

Steamed Lough Neagh Mussels, Local Cider Broth

SEASONAL SOUP

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

HALLOUMI

Deep Fried Halloumi Fries, Harissa and Greek Yoghurt

CAESAR

Classic Caesar Salad, Crispy Guanciale, Parmesan Tulle

The Main Event

SALMON

Pan Roasted Fillet of Sustainable Salmon, Herb Crushed Jersey Royal Baby Potatoes, Long Stem Broccoli, Dill Dressing

RISOTTO

Wild Mushroom and Truffle Risotto, Tarragon

PASTA N' MEATBALLS

Shorthorn Beef Mince Meatballs, Homemade Tagliatelle, Tomato Arrabiata, Garlic Sourdough

PORK

Pork Belly, Roasted Baby Vegetables, Apple Puree, Hazelnut Crisp, Potato Boxty

CHICKEN

Chicken Breast wrapped in Prosciutto, Cabbage Roulade, Pommes Anna, French Peas

2 courses for £15

1700-1900

Accompaniments

£4

Creamed potato – Triple cooked chips – Seasonal Vegetables – House salad