

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. Why not 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

CHEESE (M,G [WHEAT],N,SD)

Cashel Blue Cheese Bruleé, Walnut Crostini, Port Reduction

FRESHLY PREPARED SOUP OF THE DAY

RISOTTO (F,M)

Hot Smoked Glenarm Salmon Risotto, Garden Peas, Parmesan Tuille

PARFAIT (E,M,G [WHEAT], SD)

Free Range Chicken Liver Parfait, Red Onion Marmalade, Sourdough Crostini

PORK (MUS)

Pressed Sugar Pit Ham Hock Terrine, Spiced Pear Puree

MAINS

CHICKEN (M,E,G [BARLEY],SD)

Supreme of Free-Range Chicken, Haggis Bonbon, Roast Baby Vegetables, Creamy Mash, Whiskey Cream

HAKE (F,CRUS,M)

Fillet of Hake, Tempura Mussels, Duo of Heritage Carrot, Dill Jelly, Fondant Potato

RUMP (G,M,SD)

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

PORK (M)

Slowed Cooked Belly of Pork, Chargrilled Radicchio, Crispy Chard, Sour Apple Puree, Cider Jus, Confit Potato

GNOCCHI (G [WHEAT] M,N,E)

Parmesan & Sage Gnocchi, Fricassee of Winter Vegetables, Toasted Hazelnut Beurre Blanc

DESSERTS

CHEESECAKE (M, G[WHEAT])

Winter Berry Cheesecake, Blackcurrant Coulis, Clotted Cream

BRULEÉ (M,G[WHEAT],E)

Tonka Bean Crème Bruleé, Homemade Shortbread

CHOCOLATE (M)

Chocolate Brownie, Honeycomb Shards, Double Chocolate Ice Cream

ICE CREAM (M)

Selection of Drayne's Farm Ice Cream, Honeycomb

TART (G,WHEAT,E,M)

Bramley Apple Tart Tatin, Vanilla Bean Ice Cream

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 SS- sesame seeds (All items marked with * are available in Gluten Free)

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, 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 250ml	£7.50
Prosecco 20cl	£10.00
Champagne 125ml	£12.50
Kir Royale	£10.00
House Cocktail	£7.00

Arrival Canape Options

Pre-Dinner canapés	£10.00 (4 pieces)
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