



THE *fitzwilliam* HOTEL
belfast

CHRISTMAS
2020

FESTIVE DINING

27th November -
24th December 2020

Let the festive season begin with sumptuous dining in The Bar and AA Rosette Restaurant

Festive Lunch and Early Evening Dining

12noon - 2.30pm and 5.00pm - 6.30pm

2 Course & Tea/Coffee £25

3 Course & Tea/Coffee £32

Evening Dining

7.00pm - 9.30pm

Sunday - Thursday

2 Course & Tea/Coffee £25

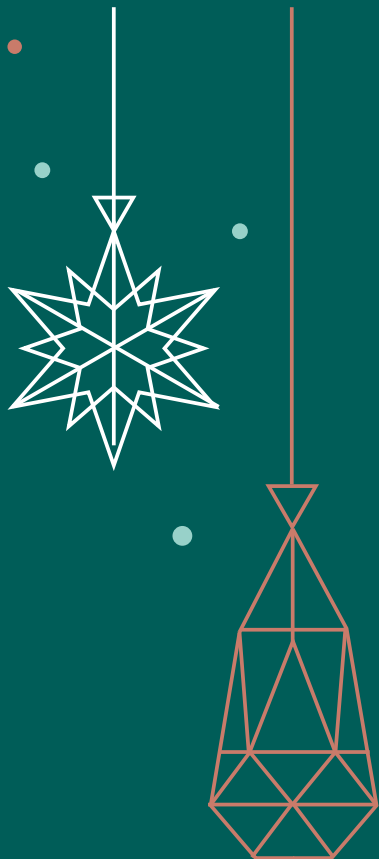
3 Course & Tea/Coffee £32

Friday & Saturday

2 Course & Tea/coffee £28

3 Course & Tea/coffee £35

A la carte menu also available



To Start

SOUP

Roast Butternut Squash Soup Homemade Wheaten Bread (G, M)

CHEESE

Honey Whipped Fivemiletown Goat's Cheese, Chestnut Crumb,
Pickled Apple Purée, Wheaten Bread (G, M, MUS, N)

DUCK

Christmas Spiced Confit Duck Leg, Compressed Fennel and Charred Orange,
Blood Orange Syrup (MUS)

PARFAIT

Free Range Chicken Liver Parfait, Red Onion Marmalade,
Sourdough Crostini (C, G, E, M, MUS, SD)

The Main Event

TURKEY

Stuffed Roulade of Free-Range Turkey, Confit Leg and Hannan's Sugar Pit
Ham Hock Pie, Creamed Potato, Roasties, Sprouts, Chestnuts and Pancetta,
Honey Roast Root Vegetables, Pigs in Blankets (C, G, E, L, M, MUS, N)

SALMON

Pan Roasted Fillet of Irish Salmon, Portavogie Prawn Risotto,
Lemon Infused Samphire (C, CR, F, L, MUS)

BEEF

10 oz Dry aged Rump Steak, Fricassee of Wild Mushrooms and Chestnuts,
Ox Cheek Cottage Pie and Champ Crust (£5 supplement) (C, M, MUS, N)

GNOCCHI

Crispy Fried Herb Gnocchi, Roast Beetroot, Crispy Sage, Toasted Nuts,
Beetroot Purée, Sauté Spinach (G, M, N)

SELECTION OF SIDES £4.50 each

Chunky Chips, Roasties, Creamed Potato, Skinny Fries, Sprouts with
Pancetta and Chestnuts, Honey Root Veg

To Finish

PUDDING

Classic Christmas Pudding, Brandy Sauce, Crème Chantilly (G, E, M)

PANNA COTTA

Eggnog Panna Cotta, Cinnamon Cookie, Candied Nut Brittle (G, E, M, N)

CHEESECAKE

Vanilla and White Chocolate Cheesecake, Winter Berry Compote (G, M)

TORTE

Chocolate Orange Torte, Double Chocolate Ice Cream,
Orange Crumb (G, E, M)

Tea, Coffee & Mince Pies

G - Gluten, E - Eggs, F - Fish, M - Milk, Moll - Molluscs, MUS - Mustard, N - Nuts,
SD - Sulphur Dioxide, SS - Sesame Seeds, CR - Crustaceans, C - Celery, L - Lupin

To Start

SOUP

Roast Butternut Squash Soup (G, M)

CHEESE

Honey Whipped Fivemiletown Goat's Cheese, Chestnut Crumb, Pickled Apple Purée, Wheaten Bread (G, M, MUS, N)

DUCK

Christmas Spiced Confit Duck Leg, Compressed Fennel and Charred Orange, Blood Orange Syrup (MUS)

PARFAIT

Free Range Chicken Liver Parfait, Red Onion Marmalade, Sourdough Crostini (C, G, E, M, MUS, SD)

The Main Event

TURKEY

Stuffed Roulade of Free-Range Turkey, Confit Leg and Hannan's Sugar Pit Ham Hock Pie, Creamed Potato, Roasties, Sprouts, Chestnuts and Pancetta, Honey Roast Root Vegetables, Pigs in Blankets (C, G, E, L, M, MUS, N)

SALMON

Pan Roasted Fillet of Irish Salmon, Portavogie Prawn Risotto, Lemon Infused Samphire (C, CR, F, L, MUS)

BEEF

10 oz Dry aged Rump Steak, Fricassee of Wild Mushrooms and Chestnuts, Ox Cheek Cottage Pie and Champ Crust (C, M, MUS, N)

GNOCCHI

Crispy Fried Herb Gnocchi, Roast Beetroot, Crispy Sage, Toasted Nuts, Beetroot Purée, Sauté Spinach (G, M, N)

Chef's selection of Seasonal Side Orders

To Finish

PUDDING

Classic Christmas Pudding, Brandy Sauce, Crème Chantilly (G, E, M)

PANNA COTTA

Eggnog Panna Cotta, Cinnamon Cookie, Candied Nut Brittle (G, E, M, N)

CHEESECAKE

Vanilla and White Chocolate Cheesecake, Winter Berry Compote (G, M)

TORTE

Chocolate Orange Torte, Double Chocolate Ice Cream, Orange Crumb (G, E, M)

Tea, Coffee & Mince Pies

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PRIVATE DINING

27th November -
24th December 2020

Combine your event with intimacy in our private dining room. A glazed pavilion shrouded in deep purple sheer curtains poised above the inglenook and overlooking the main lobby

4 Course £45

Minimum and maximum numbers applicable



FESTIVE AFTERNOON TEA

**27th November -
24th December 2020**

A delightful seasonal twist on traditional afternoon tea, indulge in Fitzwilliam Festive Afternoon Tea. Whether for a break to rest those weary feet after Christmas Shopping or simply an elegant catch up with friends, our afternoon tea simply oozes perfection.

- Festive Sandwich Selection
- Seasonal Delights
- Freshly Baked Scones with Clotted Cream
- Speciality Winter Wonderland and Herbal Infusions
- Mulled Wine or Festive Mocktail

Sunday - Thursday £30pp

Friday & Saturday £32pp

Add a glass of Champagne £10 pp

Pre-booking essential.

Festive Afternoon Tea

SAVOURIES TO START

Demitasse of Seasonal Soup
Ham Hock Terrine and Cranberry Jam
Turkey and Sage Sausage Roll
(G,E)

TO FOLLOW

Selection of Homemade Sandwiches, Wraps and Flats (G,E,M)
Homemade Scones with Clotted Cream and Jam (G,E,M)

SOMETHING SWEET

Frangipane and Spiced Fruit Tartlet (TN,E,G,M)

Eggnog Panna Cotta (M)

Fruit Cake with Brandy Butter Icing (TN,E,G,M)

Cinnamon Shortcake Clementine Compote (G,M)

Ginger and Treacle Cake (E,G,M)

Red Velvet Macaroon (E)

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Christmas Day Luncheon 2020

AMUSE BOUCHE

TO START

SCALLOPS

Pan Seared King Scallops, Slow Cooked Rare Breed Pork Belly, Organic Sour Apple Compote, Parsnip Crisp, Pomegranate (M, MOL)

SOUP

Chanterelle, Truffle and Crème Fraiche Soup, Julienne of Herb Crepe and Morel (M, G)

The Main Event

TURKEY

Stuffed Roulade of Free-Range Turkey, Confit Leg and Hannan's Sugar Pit Ham Hock Pie, Creamed Potato, Roasties, Sprouts, Chestnuts and Pancetta, Honey Roast Root Vegetables, Pigs in Blankets (C, G, E, L, M, MUS, N)

VENISON

Loin of Northern Irish Venison, Braised Red Cabbage, Red Wine Poached Plums, Fondant Potato (SD)

SIRLOIN

Pan Roasted 10oz Flax Fed Sirloin Steak, Roasted Bone Marrow and Herb Crust, Confit Beef Fat Chips, Confit Tomato, Sauce Bordelaise (G, SD)

HALIBUT

Pan Fried Fillet of Halibut, Kilkeel Crab And Cauliflower Brandade, Parmesan Custard, Black Garlic Puree (F, CR, M)

CHESTNUT ROAST

Roast Chestnut, Fennel and Sage Roast, Seasonal Vegetables, Bread Sauce (G, E, M)

To Finish

ASSIETTE OF CHRISTMAS

(G, E, M)

Tea or Coffee with Mince Pies

Available from 12:30pm – 2:30pm

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CHRISTMAS DAY & RESIDENTIAL PACKAGE

Make your Christmas Day magical this year. Champagne Reception on arrival followed by a Gourmet 5 Course Lunch served in the elegant surroundings of 'The Restaurant'.

Christmas Day Lunch

5 Course Festive Luncheon
£130.00 Adults | £70 Children (6-12yr old)
Served 12:30pm – 2:30pm

Exquisite 'Christmas in the City' Stayovers

Christmas Eve:

Check-in from 3.00pm;
Mulled Wine & Mince Pies in The Lobby
(served 3pm - 5.30pm)
Festive Gourmet Dinner in 'The Restaurant'
Overnight accommodation*

Christmas Day:

Christmas Day Breakfast;
Magical Visit from Santa Claus
Champagne Reception
Gourmet 5 Course Luncheon in
'The Restaurant';
Early evening Christmas Supper
Overnight accommodation*

Boxing Day:

Late breakfast - Check out 12 noon
2 Night Package - £299 per person
**Based on 2 persons sharing an executive room
Single supplement £140. Upgrade options available.*

Boxing Day

Relax and indulge in a sumptuous
Boxing Day Evening Meal
Evening Menu (5pm - 9.30pm)
Two Course & Tea/Coffee £28
Three Course & Tea/Coffee £35
A La Carte Menu also available

NEW YEAR'S EVE DINING & RESIDENTIAL PACKAGE

Let elegance prevail in Fitzwilliam Style as you bid farewell to 2020 and welcome 2021

The Restaurant

4 course evening meal with glass of bubbles
£105 per couple

New Year's Residential Package

New Year's Eve:

Check in from 3:00pm;

4 Course Evening Meal in 'The Restaurant';

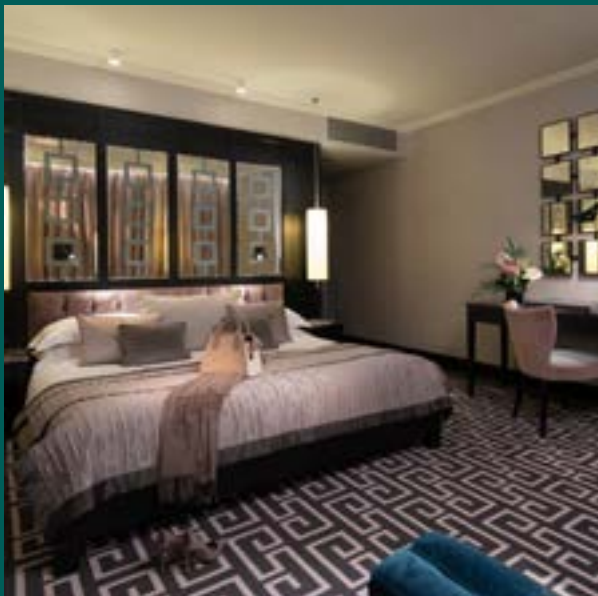
Overnight accommodation*

New Year's Day:

Late Breakfast to 12 noon; Check Out

1 Night Package £299 per room

**Based on 2 persons sharing an executive room
Single supplement applicable. Upgrade options
available.*



New Year's Eve Menu 2020

To Start

RISOTTO

Portavogie Prawn Risotto, Chive Crème Fraiche (CR,M)

DUCK

Confit Duck Leg, Sour Apple Compote, Charred Baby Gem (M)

CHEESE

Cashel Blue Cheese Brulee, Walnut Crostini, Red Onion Marmalade,
Port Reduction (M,G,TN,SD,E)

SOUP

Pea and Ham Soup, Crispy Prosciutto (G,M)

The Main Event

CHICKEN

Corn Fed Chicken Supreme, Cep and Chestnut Stuffing, Braised Barley
Broth, Roasted Jerusalem Artichoke (M,G)

VENISON

Finnabrogue Venison Loin, Mulled Red Wine Jus, Roast Fennel,
Duo of Kale and Pomme Anna Potato (M,SD)

SIRLOIN

10oz Salt Aged Flax Fed Sirloin Steak, Braised Beef Pithivier, Celeriac
and Wholegrain Mustard Puree, Bone Marrow Butter (G,M,MUS)

SEA BASS

Fillet of Sea Bass, Saute Queen Scallops, Sea Spice Beurre Blanc,
Roast Purple Potato, Roe Powder (F,MOL,SD,M)

To Finish

PUDDING

Kirsch Black Cherry Clafoutis, Crème Anglaise (E,M,G,SD)

TART

Chocolate and Salted Caramel Tart, Sea Salted Caramel Ice Cream (G,M,E)

RICE

Baked Rice Pudding, Mulled Winter Fruits (M)

PANNA COTTA

Vanilla Panna Cotta, Maple Syrup Gel, Sesame and Maple Tuille
(M,SS,G)

Freshly Brewed Tea or Coffee

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CHRISTMAS OVERNIGHT STAYS

Festive Escape

27th November - 24th December 2020

Why fret about planning your journey home? Park up and make the most of your Festive Celebrations with special Christmas Residential Rates. Sleep in our elegantly designed guestrooms, cocoon yourself in sumptuous surroundings and create your own oasis of comfort.

Festive Overnight Package includes:

Three Course Festive Dinner*

Overnight accommodation in an Executive Guestroom

Full Fitzwilliam Breakfast

Complimentary Wi-Fi throughout the hotel

Sunday - Thursday - £187.00

Friday - Saturday - £231.00

Based on DBB for 2 persons sharing an Executive Guestroom (subject to availability and single supplements applicable)

* Two Course & Tea/Coffee

Winter Warmer

**26th December 2020 - 31st March 2021
(excludes NYE & 12th – 14th February 2021)**

Keep the spirit of Christmas going for that little while longer, be energised and ready to peruse the sales early with a luxurious overnight stay with Fitzwilliam Breakfast & Evening Meal.

Winter Warmer Package includes:

Three Course Evening Meal*

One cocktail voucher per person

Overnight accommodation in an Executive Guestroom

Full Fitzwilliam Breakfast

Complimentary Wi-Fi throughout the hotel

Sunday - Thursday £179.00

Friday & Saturday £205.00

(excludes NYE & 12th – 14th February)

Based on DBB for 2 persons sharing an Executive Guestroom (subject to availability and single supplements applicable) (excludes NYE & 12th – 14th February 2021)

* Two Course & Tea/Coffee





CHRISTMAS VOUCHERS

Give your nearest and dearest a truly memorable gift this Christmas with a 'Fitzwilliam Gift Card'. Whether for an overnight stay, an intimate dinner or quirky cocktails we are sure you will impress friends with your stylish choice of gift!

Monetary Gift Voucher

Available on a monetary amount of your choice which can be redeemed throughout the hotel in any of our food & beverage outlets.

Bespoke Gift Vouchers

Give them a gift to alleviate 'The Post Christmas Blues' with a voucher for one of our overnight packages. "Who said Christmas only comes one a year".

Bespoke vouchers must be redeemed prior to 31st March 2021 and cannot be exchanged for cash, returned or refunded.

E-Vouchers also available

How to Book

Bookings can be made online www.fitzwilliamhotelbelfast.com or by telephone on 02890 442080

Terms and Conditions:

Bookings and Deposits: Provisional Bookings will be held for a period of 7 days at which stage a deposit/cc guarantee is required to confirm your booking. Any unconfirmed bookings at this stage will be cancelled.

Credit card guarantee is required for all lunch, dinner and afternoon tea bookings. Bookings of 6 persons or more require a deposit of £15 per person at time of booking. All deposits are non-transferable and non-refundable. Upon receipt of your deposit a confirmation letter will be forwarded together with a pre-order request.

Pre-orders: All parties of 6 or more must pre-order in advance. Pre-orders must be submitted to the hotel 14 days prior to your booking.

Late arrivals: Due to high business levels during December we would ask that all parties must arrive and be seated at agreed booking times, any tables failing to adhere to this will result in table being released and deposits/pre-payments will be non-refundable. Table allocations are at the discretion of the management.

Final balances must be paid prior to 20th November 2020, this will be the minimum number charged on the day, there will be no refunds/transfers on any final balances or deposits paid. Failure to make final payment by this date will result in your booking being cancelled. Numbers may increase up to 48hrs prior to date of booking (subject to availability) with full payment due at time of increase. There will be no refunds for any no-shows on the day, failure to cancel will result in full payment being charged to your credit card.

Accommodation Bookings: 25% deposit is requested for all accommodation bookings with balance payable prior to arrival. **Cancellation can be made for any individual rooms up until 48 hours prior to arrival**, failure to cancel will result in full payment being charged to your credit card. Group room bookings are subject to group terms and conditions.



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