CHRISTMAS
2021
FESTIVE DINING

26th November - 24th December 2021

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 4.30pm - 6.00pm

2 Course & Tea/Coffee £30
3 Course & Tea/Coffee £37

*Saturday lunch available for pre-booked groups only

Evening Dining
7.00pm - 9.30pm
Monday - Sunday
2 Course & Tea/Coffee £33
3 Course & Tea/Coffee £40

*Large parties of 6 or more must have same number of courses and course options eg. Starter & Main or Main & Dessert

A la carte menu also available.

The Bar
Should you prefer more casual Christmas dining, why not dine in the Bar and select from an extensive festive Bar menu.

Available throughout December Noon – 9:00 pm
Bookings advisable but not essential.

Music will be available every Friday and Saturday evening throughout December.

Due to high demand we cannot guarantee or reserve seating in The Bar after your meal.

To Start

SOUP
Roast Butternut Squash Soup (G, M)

CHEESE
Honey Whipped Fivemiletown Goat’s Cheese, Chestnut Crumb, Pickle 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 Sugar Cured 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, Bubble and Squeak, Lemon Infused Samphire, Basil Dressing (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)

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

Coffee and Mince Pies (G, E, M)

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

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.
PRIVATE DINING

26th November - 24th December 2021

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 £50
Includes hire of private dining room
Minimum and maximum numbers applicable

To Start

SOUP
Roast Butternut Squash Soup (G, M)

CHEESE
Honey Whipped Fivemiletown Goat’s Cheese, Chestnut Crumb, Pickle 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

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SALMON
Pan Roasted Fillet of Irish Salmon, Bubble and Squeak, Lemon Infused Samphire, Basil Dressing (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, Sautéed Spinach (G, M, N)

INCLUDES CHEF’S SELECTION OF SEASONAL SIDES

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

Coffee and Mince Pies (G, E, M)

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FESTIVE AFTERNOON TEA

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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, Prosecco or a Festive Mocktail

£35 per person
Served 1pm - 4pm daily.

Add a glass of Champagne £10 pp
Pre-booking essential.

Festive Afternoon Tea

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

TO FOLLOW
- Selection of Homemade Sandwiches, Wraps and Flats (G(WHEAT),E,M)
- Homemade Scones with Clotted Cream and Jam (G, W, E, M)

THE MAIN EVENT
- Frangipane and Spiced Fruit Tartlet (TN,E,G, W, M)
- Eggnog Panna Cotta (M)
- Fruit Cake with Brandy Butter Icing (TN, E, G, W, M)
- Cinnamon Shortcake Clementine Compote (G, W, M)
- Ginger and Treacle Cake (E, G, W, M)
- Seasonal French Macaroon (E)

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Christmas Day Luncheon 2021

SELECTION OF HOME BAKED BREADS

To Start

MELON
Compressed Trio of Melon, Grapefruit Gel, Crispy Parma Ham, Mint Syrup

SOUP
Chanterelle, Truffle and Crème Fraiche Soup, Julienne of Herb Crepe and Morel M G, W

The Main Event

TURKEY
Stuffed Roulade of Free-Range Turkey, Confit Leg and Sugar Pit Ham Hock Pie, Creamed Potato, Roasties, Sprouts Chestnuts and Pancetta, Honey Roast Root Vegetables, Pigs in Blankets

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, W, SD

SALMON
Pan Fried Fillet of Salmon, Kilkeel Crab and Cauliflower Brandade, Parmesan Custard, Black Garlic Puree F, CRU, M

CHESTNUT ROAST
Roast Chestnut, Fennel and Sage Roast, Seasonal Vegetables, Bread Sauce G, W, E, M

To Finish

ASSIETTE OF CHRISTMAS (G, E, M)

Tea or Coffee with Mince Pies

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CHRISTMAS DAY & RESIDENTIAL PACKAGE

Make your Christmas Day magical this year. Champagne Reception on arrival followed by a Gourmet 4 Course Lunch served in the elegant surroundings of 'The Restaurant'.

Christmas Day Lunch
4 Course Festive Luncheon
£140.00 Adults | £75 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 4 Course Luncheon in ‘The Restaurant’;
Early evening Christmas Supper
Overnight accommodation*

Boxing Day:
Late breakfast - Check out 12 noon
2 Night Package - £319 per person sharing
*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 (4pm - 9.00pm)
Two Course & Tea/Coffee £33
Three Course & Tea/Coffee £40
A La Carte Menu also available

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NEW YEAR’S EVE DINING & RESIDENTIAL PACKAGE

Let elegance prevail in Fitzwilliam Style as you bid farewell to 2021 and welcome 2022.

The Restaurant

4 course evening meal with glass of bubbles
£115 per couple

Music will be available in The Bar on NYE

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 £310 per room

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

New Year’s Eve Menu 2021

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 Brulée, 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)

INCLUDES CHEF’S SELECTION OF SEASONAL SIDES

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)

CHEESECAKE
Honeycomb and Tonka Bean Cheesecake, Chantilly Cream (G, W, 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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TN - Tree Nut, W - Wheat
Festive Escape
26th November - 24th December 2021
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:
- Two Course Festive Dinner
- Overnight accommodation in an Executive Guestroom
- Full Fitzwilliam Breakfast
- Complimentary Wi-Fi throughout the hotel
- Sunday - Thursday - £225.00
- Friday & Saturday - £300.00
- Based on DBB for 2 persons sharing an Executive Guestroom (subject to availability and single supplements applicable)

Winter Warmer
2nd January 2022 - 31st March 2022
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:
- Two Course Evening Meal
- Overnight accommodation in an Executive Guestroom
- Full Fitzwilliam Breakfast
- Complimentary Wi-Fi throughout the hotel
- Sunday - Thursday - £205.00
- Friday & Saturday - £255.00
- Based on DBB for 2 persons sharing an Executive Guestroom (subject to availability and single supplements applicable) (excludes 11th – 14th February 2022)
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.

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.

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Deposits: All bookings of 6 persons or more require a deposit of £20 per person at time of booking. All deposits are non-transferable and non-refundable and will be deducted from your final bill on the day. Upon receipt of your deposit a confirmation letter will be forwarded together with a pre-order request. Full payment is required in advance for all Christmas Day and New Year’s Eve bookings.

Pre-orders: All bookings of 6 or more persons must pre-order in advance. Pre-orders must be submitted to the hotel 7 days prior to your booking.

Service Charge: All parties of 6 or more are subject to a 10% gratuity charge on food & beverage. This will be added to the bill prior to deposits and prepayments being subtracted and will be presented on the day for payment in full.

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 Numbers must be submitted to the hotel 7 days prior to your booking, this will be the minimum number charged on the day, there will be no refunds/transfers on any deposits paid. Numbers may increase up to 48hrs prior to date of booking (subject to availability) with additional deposit 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 accommodation bookings of 8 rooms or more and subject to group terms and conditions. Group room bookings are subject to group terms and conditions.

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 2022 and cannot be exchanged for cash, returned or refunded.

E-Vouchers also available