THE fitz william HOTEL

SAMPLE CHRISTMAS DAY DINNER 2025

AMUSE-BOUCHE

Smoked salmon blini, caviar, crème fraiche Smoked cheddar & chilli jam bonbon Celeriac soup, scallops, black pudding

TO START

Oak-smoked salmon, fennel & apple, crab

Beetroot, pistachio, goat cheese

Duck bonbon, blackberry, red cabbage

Ham hock, truffle mousse, sourdough

Cooleeney Camembert, honeyed figs, ciabatta

MAIN

Turkey & ham, sage stuffing, creamy mash, glazed carrots

Duck breast, star anise carrots, fondant potato

Halibut, cannellini beans, bacon, clams

Spiced monkfish, aubergine, lentils

Beef fillet, champ, mushroom, spinach

Pork belly, pomme Anna, winter vegetables

Linguine, wild mushroom, Parmesan

DESSERT

Christmas pudding, brandy custard
Chocolate fondant, five farms ice-cream
Banoffee choux, salted caramel, banana
Red berry meringue, cream, raspberry
Irish cheese board, biscuits, relish