

# PRIVATE DINING

UNIQUE PRIVATE DINING EXPERIENCES  
IN THE HEART OF DUBLIN

**FIRE**  
RESTAURANT AND LOUNGE

**SOLE**  
  
SEAFOOD & GRILL



# FIRE

RESTAURANT AND LOUNGE

FIRE Restaurant - The Mansion House Dawson Street Dublin 2

E [FIRE@mansionhouse.ie](mailto:FIRE@mansionhouse.ie) T +353 (0) 1 676 7200



# SOLE



SEAFOOD & GRILL

18 – 19 South William Street, Dublin 2, Ireland

E [Reservations@sole.ie](mailto:Reservations@sole.ie) T +353 (0) 1 544 2300



## FOOD AND DRINK PHILOSOPHY

At FIRE & SOLE we pride ourselves on creating menus that focus on utilising the freshest in-season produce to create dishes bursting with a multitude of flavours.

We are firmly committed to supporting sustainable Irish seafood and local produce where possible. We thoughtfully source suppliers of the best-quality ingredients who produce with an ethos in-line with our own, where heritage, production, traceability and taste are honoured and never compromised. It is this ethos that promises our customers the best possible sea to SOLE and farm to FIRE experience each and every time they dine with us.

Inspired by our passion for food, our house sommelier has created an extensive wine list by hand picking some of the finest wines incorporating both Old-World and New-World wines along with exclusive smaller boutique vineyards. We have worked closely with our suppliers and producers to offer carefully selected wines that not only deliver on quality but also on a sense of place and history.

Both restaurants treat cocktail making as an art, our dedicated beverage team are constantly developing new ideas and concepts, with a strong focus on using the finest ingredients to offer the best quality and flavour to our guests.

**FIRE**  
RESTAURANT AND LOUNGE

**SOLE**  
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Richie Willson - Executive Chef

## **RICHIE WILSON** EXECUTIVE CHEF

FIRE and SOLE's multi award winning Executive Chef Richie Willson truly followed his calling having always known he wanted to be a chef. His dedication to his craft, having worked in the food industry for 26 years is evident in the menus he creates; and in his ideas about what defines modern Irish food.

For Richie, he believes that food should always be a journey. The destination is always the same but every route taken is different. It is important for him and his team to see exactly where our produce is coming from and to get a sense of the care, passion and pride that is put into providing us with the freshest possible ingredients - be it from the land, farm or the sea.

Taking a dish on that journey, all the way to our customers is something that we take enormous pride in.

That respect for the process shines through in the taste and flavour in all of our dishes.

Richie and his team are passionate about delivering the best possible culinary experience to each guest that walks through our doors.

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# FIRE

RESTAURANT AND LOUNGE

FIRE Restaurant is a multi-award winning venue located in the heart of Dublin city centre, in the popular Dawson Street and St Stephen's Green vicinity. FIRE's dining room was originally built in 1864 as the Lord Mayor's 'Supper Room' and features incredible vaulted ceilings and stained glass windows. Today it is the most historical and impressive dining room in the city.

## PRIVATE DINING AT FIRE

The first-floor private dining rooms feature floor to ceiling windows and your very own private terrace overlooking the Lord Mayor's garden along with a private bar for your guests. The unique setting, award-winning food and unrivalled level of warm, friendly, professional service are guaranteed to make any occasion unforgettable. Individually the rooms can be used for groups up to 16 guests or in its entirety can accommodate up to 60 guests for an exclusive evening of private dining.

## PRIVATE RECEPTIONS & SUMMER BARBEQUES

The glass room suites at FIRE are the perfect setting for private receptions for up to 90 guests. FIRE's private dining rooms and south facing terrace are also available for private summer barbeques for up to 100 guests, weather permitting.

PRIVATE DINNER MENU (SAMPLE) - €65.00

TO BEGIN

**Wood-Fired Tiger Prawns**

Chorizo & crayfish stuffed, roast in garlic butter and olive oil, FIRE's soda bread.

or

**Ardsallagh Goats Cheese (V)**

Wood fire baked, pistachio & pecan crust, focaccia crouton. Pickled beets, chestnut honey

Lemon & Thyme Sorbet  
Candied lime zest

TO FOLLOW

**Irish Hereford Prime  
Aged Rib Steak**

Chargrilled, tobacco onions, Pont Neuf chips, micro cress salad, brandy & pepper cream sauce

or

**Grants Farm Pork**

Char grilled pork rib-eye, forest mushroom cream, wilted spinach, shallot puree, Truffle fries

or

**Roast Monkfish**

Monkfish Fillet Roast in Crème Fraiche. Accompanied by Bombay Spiced potatoes with Tomato, Coriander and Lime Salsa

TO FINISH

**Raspberry and Citrus Band**

Coconut baked base, raspberry ripple, white chocolate

or

**Chocolate & Orange Delice**

Dark chocolate mousse, frozen yoghurt, candied orange

**Tea or Coffee**

Cappuccino, Caffé Latte and Herbal Teas are also available

PRIVATE DINNER MENU (SAMPLE) - €75.00

TO BEGIN

**Tuna Tartare**

Citrus dressed, soy cucumber,  
shallot, caper

**Raspberry and Prosecco**

Raspberry Sorbet topped  
Prosecco table side

TO FOLLOW

**FIRE's Three Cuts  
Beef Sharing Board**

15oz / 420g Bone in Rib Eye, 36  
hour braised short rib, 8oz / 227g  
Dry Aged In-House centre cut Fillet

Greek Salad, ratte potatoes,  
Peppercorn Brandy Cream,  
Dijon & Béarnaise.

TO FINISH

**Dacquoise Cake**

Hazlenut, praline, milk chocolate  
Jaffa cake ice cream

**Tea or Coffee**

Cappuccino, Caffé Latte and  
Herbal Teas are also available

PRIVATE DINNER MENU (SAMPLE) - €85.00

— TO BEGIN —

**Duck Salad**

Silver Hill confit, crisp skin,  
pomegranate seeds, mango,  
raspberry dressing, micro mesculin

or

**Howth Smoked  
Organic Irish Salmon**

Roast capers, chive sour cream,  
lemon, FIRE's soda bread

—

**Tortellini**

Spinach & Ricotta, Jerusalem  
artichoke, rainbow cauliflower,  
Cauliflower puree

— TO FOLLOW —

**8oz Fillet, Dry Aged In-house  
Prime Centre Cut**

Pont Neuf Chips, Béarnaise,  
Rocket & Parmesan

or

**Lamb Rack**

(Chef recommends served pink)  
Pan seared & oven roast, kidney,  
smoked bacon & lentil stew, shallot  
mash, balsamic jus

or

**Halibut**

Pan fried with seashore salad  
and citrus

— TO FINISH —

**Dacquoise Cake**

Hazlenut, praline, milk chocolate  
Jaffa cake ice cream

or

**Irish Cheese board Selection**

Plum and apple chutney,  
cranberry & hazelnut crackers

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**Tea or Coffee & Macaroons**

Cappuccino, Caffé Latte and Herbal  
Teas are also available



**SOLE**  
—  —  
SEAFOOD & GRILL

SOLE Seafood & Grill encapsulates the true taste of Ireland in the heart of Dublin, although it is one of the latest additions to Dublin's restaurant scene it has already established itself as the number one Seafood Restaurant. The restaurant itself has been designed with a warm chic interior, bronze and grey tones create an atmosphere of urban sophistication, making it a destination dining venue.

**PRIVATE DINING AT  
THE CAPTAIN'S TABLE**

SOLE Seafood & Grill boasts 'The Captain's Table' an elegant private-dining room, that can host up to 18 guests and is perfectly designed for an intimate evening of food and wine. Bespoke menus created by our Executive Chef, Richie Wilson, paired with wines exclusively selected by our house Sommelier and the inclusion of your own private bar and dedicated staff ensures the ultimate dining experience.

# SOLE

SEAFOOD & GRILL

## THE CAPTAINS TABLE (SAMPLE) - €85.00

### *To Begin*

SEAFOOD TOWER

#### **Cold Tier**

Howth smoked salmon

Classic prawn cocktail

Rock oysters with traditional accompaniments

#### **Hot Tiers**

Crab Cakes

Bisque Foam

Pan roast Irish brown crab claws

Steamed mussels, white wine and garlic cream

#### **Sorbet**

Champagne Sorbet, Grenadine Jelly

### *To Follow*

#### **Sea Bass Fillet**

Purple potato, cauliflower puree, oyster tempura

#### **Halibut**

Pan fried with seashore salad and citrus

#### **Grilled Half Irish Lobster**

Thermidor sauce or garlic and herb butter, herb butter baby potatoes

#### **10oz Fillet Steak**

Dry aged in house for 14 days  
Marrow butter or Garlic and herb butter  
Shallot mash, roast roots and mushrooms

#### **Chicken Supreme**

Wild garlic mash, beetroot hummus, basil cream

#### **Chilli and Wild Garlic Pasta V**

Wholemeal, spinach pasta, crisp shallots, wild garlic, crisp fried egg

### *To Finish*

#### **Passion Ball**

Passionfruit mousse encased in a chocolate dome

#### **Dark Chocolate Brownie**

Baileys Ice cream

#### **Irish Cheese Board**

Cranberry and hazelnut crackers, spiced apple chutney

#### **Tea & Coffee**



Jan Leonard

TO DISCUSS PRIVATE DINING OPTIONS  
PLEASE CONTACT OUR DIRECTOR OF  
GUEST RELATIONS, JAN LEONARD.

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