

FIRE



STEAKHOUSE & BAR

PRIVATE LUNCHES

IMMERSE
YOURSELF
IN HISTORY
& LUXURY





MAIN DINING ROOM

PRIVATE LUNCHES AT FIRE

FIRE's dining room is the ideal venue to host your next private lunch for large groups. Exclusively book and enjoy award-winning food at Dublin's most prestigious address. The main dining room is the perfect space for groups of 100 - 200 guests.

Available Monday - Friday until 4pm.

PRIVATE LUNCH OFFERING

* Exclusive use of the FIRE's main dining room with early access from 10am for set up until 4 pm for up to 200 guests

* Menus starting at €38 per person for 2 courses

* Use of podium and roving microphone for speeches

* FIRE's bar exclusively available for a drinks reception

* Dedicated Event Manager



LUNCH MENU

CHOOSE ONE OPTION PER COURSE
TWO COURSES €38.00pp / THREE COURSES €45.00pp

STARTERS

PICKLED HERRING

Pink fir potato, scallion, sour cream,
apple puree, watercress

CHICKEN CAESAR SALAD

Chargrilled cajun chicken breast. Baby gem leaves,
giant croutons. Roast pine nuts, parmesan

WATERCRESS & WILD GARLIC SOUP (V)

Watercress, lovage Wexford potatoes,
chive pesto

OYSTERS

4 David Keane's Connemara rock
oysters, mignonette, lemon, tabasco

ARDSALLAGH GOATS CHEESE (V)

Goats cheese mousse, pickled beets,
candied pecans, black olive powder

MAIN COURSES

SIRLOIN, PRIME CENTRE CUT 80oz/227g

Peppered cream, fries or side salad

FREE RANGE CHICKEN

Pan roast breast, wood fired
honey thigh, chorizo cream,
champ, crumbled goats' cheese

RIB-EYE, PRIME CENTRE CUT 10 oz/284g (€15 SUPPLEMENT)

Peppered cream, fries or side salad

BEETS

Beetroot Gnocchi, minted pea puree,
beet pickle, gel & powder,
aged Italian cheese flakes, watercress

SEA BREAM

Grilled fillet of Bream, baby fennel,
scallions cherry vine tomatoes,
sauce vierge, sugar snap side salad

DESSERTS

APPLE TARTLET

Caramelized apple, puff pastry,
butterscotch, salt butter
caramel ice cream

CHOCOLATE FRAMBROISE

Chocolate mousse & sponge layer
baby macaroon, Glenisk clotted cream

ICED PRALINE PARFAIT

Gingerbread biscuit, cherry gel,
crushed caramel

LEMON TART

Meringue, lemon curd, raspberry,
cassis sorbet

IRISH CHEESEBOARD SELECTION (€5.00 SUPPLEMENT)

With Plum and apple chutney, cranberry & hazelnut crackers

SAMPLE MENU SUBJECT TO CHANGE

All our beef is 100% Irish and fully traceable to source. A full list of allergens available. Please ask your waiter.



ARDSALLAGH GOATS CHEESE (V)

Goats cheese mousse, pickled beets,
candied pecans, black olive powder



RIB-EYE, PRIME CENTRE CUT 10oz/284g

Peppered cream, fries or side salad

For more information on
our private dining options
please contact **Imelda Scally**,
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