



**Rugby Lunch Menu**  
**€50** 3 courses

**Starters**

**Seared Foie Gras**

Quince, Almond & Honey Tuile, Xeres Glaze (CY, SP, N- almond)

**Clare Island Salmon**

Granny Smith Apple, Dill, Horseradish Emulsion (F, CY, SP)

**Wild Mushroom Velouté**

Truffle Arancini, Pickled Shimeji, Nasturtium (G, MK)

**Palate Cleanser**

**Main Courses**

**Seared Magret Duck**

Confit Leg, Charred Leek, Jerusalem Artichoke, Jus (SP, MK, CY)

**Roast Cod**

Caramelised Fennel Purée, Salsify, Mussels (M, F, SP, MK, CY)

**Aged Irish Beef**

Jerusalem Artichoke, Roscoff Onion, Jus (CY, MK, SP)

**Desserts**

**Irish Farmhouse Cheese**

Piccalilly, Crackers, Plum Jam, Baguette (MD, CY, G)

**Lemon & Yoghurt**

Poppy Seed Cake, Yoghurt Sorbet (E, G, MK)

**Chocolate and Hazelnut**

Chocolate Ganache, Praline Ice Cream (G, E, MK, N-hazelnut, N-almond)

**Tea / Coffee & Petits Fours** (E, N -Almond, Peanut, MK) **€4.50**

Please note A 12.5% Discretionary Gratuity will be added to your bill. This is distributed in full between the team.

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PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

**Allergens:**

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**, Milk=**MK**, Celery=**CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**

**If you are pressed for time, please let us know and we will be delighted to accommodate you.**