



Rusheenduff Dinner Menu

Sample Menu

Starter

Oak Smoked Salmon,
Herb Cream Cheese,
Tomato & Caper Salsa,
Dill, Cucumber & Yogurt Dressing
(2, 6, 10)

Caesar Salad
Cos Lettuce, Garlic Croutons, Sun Dried Tomatoes
Bacon, Peppers, Anchovies, Parmesan
(1, 2, 5, 6, 10, 13)

Atlantic Crabmeat,
Apple and Fennel Salsa, Salad Leaves,
Mango Mayonnaise, Crispy Breadcrumbs
(1, 4, 5, 6, 10)

Duck Arancini,
Chilli Jam, Coriander Dressing
(1, 5, 6, 7, 11, 12, 13)

Pan Fried Breast of Quail
Baby Pears, Beetroot Purée,
Caper Raisin Dressing
(6, 7, 13)

Second Course

Cream of Leek, Potato & Thyme
(6, 9)

Raspberry Sorbet

Allergens: 1 –Gluten, 2- Fish, 3- Molluscs, 4- Crustaceans, 5- Eggs, 6- Dairy, 7- Tree nuts,
8- Peanuts, 9- Celery, 10- Mustard, 11- Sesame, 12- Soya, 13- Sulphite, 14- Lupin



Main Course

Rack of Connemara Lamb,
Herb Crust, Carrot Purée,
Black Pudding Cake, Peperonata,
Rosemary Jus
(1, 5, 6, 7, 10, 13)

Corn Fed Chicken Supreme
Savoury Stuffing,
Saffron Polenta Cake,
Thyme Jus
(1, 6, 7, 13)

Pan Fried Seabass,
Ratatouille,
Yellow Pepper & Saffron Cream
(2, 6, 13)

Fillet of John Dory
Mixed Lentil Ragout,
Shellfish Cream
(2, 4, 6, 9, 13)

Fillet of Turbot,
Tomato, Spinach & Prawns,
Tomato Cream
(2, 4, 6, 13)

Mixed Vegetable, Cashew Nut Curry (v)
Basmati Rice, Naan Bread
(1, 7)

Please advise your waiter of any dietary requirements

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Dessert Menu

Peanut Butter and Milk Chocolate Mousse,
Caramelized Peanuts,
Irish Cream Liquor Ice Cream
(5, 6, 7)

Pistachio & Raspberry Layer Cake,
Vanilla Ice Cream
(5,6,7)

Lemon Posset,
Coconut Crumble,
White Chocolate Ice Cream,
(1, 6)

Irish Cheese Selection
Chutney, Grapes, Celery, Crackers, Quince Jelly
(1, 6, 9, 10, 13)

Tea/ Coffee