



## Tommy Tucker Rugby Rendezvous

Sample cocktails designed by Diageo on arrival

### Starter Plate

Japanese style smoked duck salad, Belsazar red figs & almonds

*(served with your favourite of the cocktails)*

### Fish Course

Hop House 13 tempura battered haddock pea mint aioli, TT chips

*(served with Hophouse 13 Lager)*

### Meat Course

Low and slow Guinness short rib, celeriac & honey smash, salsa verde

*(served with Guinness Irish Stout)*

### Palate cleanser

Tanqueray & tonic sorbet & smashed lemon balm

### Dessert

Guinness sticky toffee pudding & Bulleit Bourbon whisky cream

*(served with Baillys Whiskey Cream Liqueur)*

**£36 per person**