



**RDS**  
**VENUE**

Where  
**sparkling**  
**receptions**  
meet **dazzling**  
**dinners**

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**H O S P I T A L I T Y**

RDSH Finger Food Menu 2019



### Irish Suppliers

The primary objective of our Culinary Director Garrett Duff is to create quality dishes using seasonal Irish locally sourced produce for a range of specialist suppliers, rare breed farmers and artisan producers.

Garrett describes his food ethos as a *“celebration of fresh local produce, served with innovation”*.

All our produce is sourced with quality and sustainability in mind and features only natural proteins free from added antibiotics and hormones, seafood caught in the wild and free range poultry. When it comes to serving the interests of our customers, our supply partners are our allies. Our relationships are long standing and are based on knowledge and trust. They understand our needs and work on the complexities of our menus and our venues, bringing to market the safest highest quality products available.



**Menu priced @ €15.00 per person plus VAT @ 13.5%**

**Please choose 4 items from the following list**

Hot and spicy Glin Valley chicken wings

Cashel Blue cheesy dip

Lightly spiced Cajun chicken goujons, lemon and basil aioli.

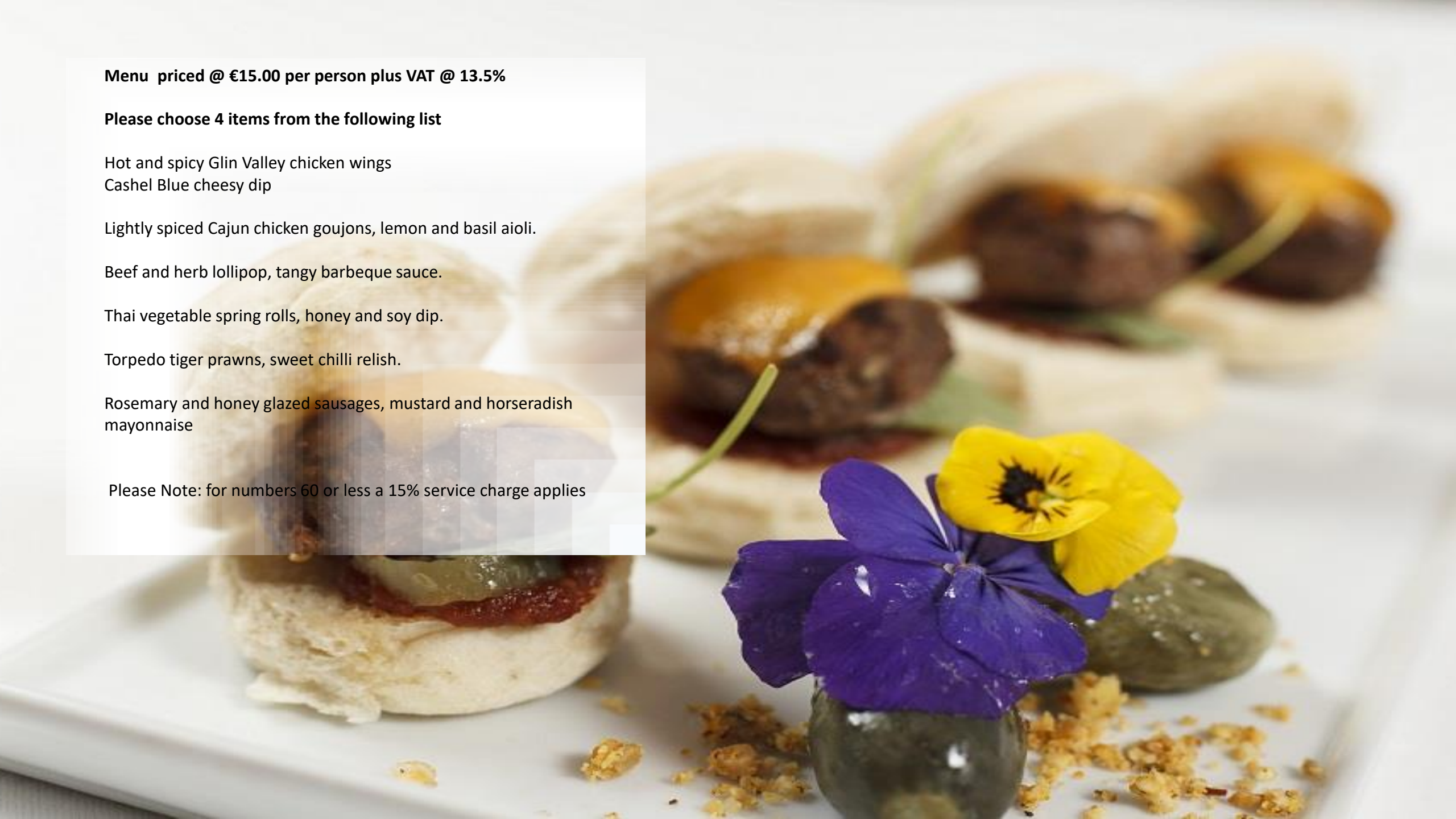
Beef and herb lollipop, tangy barbeque sauce.

Thai vegetable spring rolls, honey and soy dip.

Torpedo tiger prawns, sweet chilli relish.

Rosemary and honey glazed sausages, mustard and horseradish mayonnaise

Please Note: for numbers 60 or less a 15% service charge applies





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