



RDS
VENUE

Where
sparkling
receptions
meet **dazzling**
dinners

H O S P I T A L I T Y

RDSH Hot Bowl Menus 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.

Hot Bowl Selection

A choice of two bowls per guest

€28.00 plus VAT @ 13.5%

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



Beef

Tender braised beef cheek Bourguignon, sautéed chestnut mushrooms, Gubbeen smoked lardons and baby onions

Contains: ⑫

12 hour marinated beef shin, roast peppers, button mushroom, red onion, brandy peppercorn sauce

Contains: ⑦ ⑫

Thai flavoured julienne of beef, ginger, chillies, carrot, daikon, pak choi, coconut and peanut sauce

Contains: ② ⑤ ⑥

Lamb

Cassoulet of Wexford lamb, white beans, caramelised onions, chorizo, Spanish smoked paprika and zesty orange **Contains:** ① (Wheat) ② ⑫

Zaatar shoulder of lamb, spiced butternut squash, chickpea, roast peppers, baby spinach, Moroccan jus

Contains: ⑪

Malaysian lamb rendang soured with tamarind, kaffir leaves, sweet potato, lemon grass, coconut

Contains: ⑥

Vegetarian

Potato, cauliflower and spinach Massaman, galangal, cardamom pods, cinnamon and turmeric root

Contains: ⑥

Potato gnocchi pie with leeks and onion, cheese sauce, cheddar crumble

Contains: ① (wheat) ⑦

Wild mushroom ravioli with confit celeriac, spinach, truffle and pecorino cream

Contains: ① (wheat) ⑨

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Chicken

Glin valley chicken chasseur with local mushrooms, plum tomato, shallot, morel and tarragon sauce

Contains: ⑦ ⑩

Tikka marinated chicken, light Indian dahl butter sauce, fenugreek and toasted almonds

Contains: ⑦ ⑧ (almond)

Sautéed breast of chicken, cep and oyster mushrooms, asparagus tips, wholegrain mustard cream

Contains: ⑦ ⑩

Seafood

Smoked haddock, potato, onion, cauliflower and leek bake

Contains: ④ ⑦

Tuscan style seafood with orzo, lemon, sun dried tomatoes and spinach sauce

Contains: ① (wheat) ② ④ ⑨ ⑭

Poached Irish salmon, hake, prawn with lemon, dill and fennel veloute

Contains: ② ④ ⑦

Origin of Beef: Ireland

Allergen Glossary/ Index

① Cereals ② Crustaceans ③ Eggs ④ Fish ⑤ Peanuts ⑥ Soybeans ⑦ Milk ⑧ Nuts ⑨ Celery ⑩ Mustard ⑪ Sesame Seeds ⑫ Sulphur dioxides ⑬ Lupins ⑭ Molluscs

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭



HOSPITALITY



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