



RDS
VENUE

Where
sparkling
receptions
meet **dazzling**
dinners

H O S P I T A L I T Y

RDSH Hot Buffet 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 Buffet Selection - price per person

Hot Buffet - choose two main with saffron infused rice pilaf & baby
boiled potatoes
€26.00 plus VAT @ 13.5%

Hot Buffet - choose two mains with saffron infused rice pilaf & baby
boiled potatoes, 2 salads & dessert
& tea/coffee
€40.00 plus VAT @ 13.5%

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



Beef

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

Contains: ⑨ 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 ⑦

Lamb

Cassoulet of Wexford lamb, white beans, caramelised onions, chorizo, Spanish smoked paprika and zesty orange

Contains: ① (wheat) 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) ③ ⑦ 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)

Sauteed 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: ① (wheat) ④ ⑦

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

Contains: ① (wheat) ② ④ ⑦ ⑨ ⑫ 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

Salads

Greek style macaroni salad, heirloom tomatoes, red onion, cucumber, Macroom feta, Kalamata olives, smoked garlic yoghurt **Contains: ⑦**

Watermelon, honeydew, cantelope melon, prosciutto, vine cherry tomato, rocket, mint, Newgrange rapeseed oil

Couscous, Macroom feta, pomegranate, roast peppers and red onion, pine nuts, parsley infused Boyne valley rapeseed oil **Contains: ⑦⑧ (pine nuts)**

Peach, charred Pittas haloumi, Mc Cormack's baby leaves, lemon pesto **Contains: ⑦**

Honey roast butternut squash, baby beets, toasted pecans, garlic and chilli oil **Contains: ⑧(pecans)**

Asian infused noodle, toasted peanut, crispy Asian vegetables, coriander and sesame dressing **Contains: ①(wheat)③⑤⑦⑪**

Three tomato salad, red onion, spring onion, shaved parmesan, basil infused cold pressed rapeseed oil **Contains: ⑦**

Roasted baby potato, red onion, garlic, thyme, Llewellyns balsamic, honey glaze **Contains: ⑫**

Mixed green salad, baby gem, lamb's lettuce, red chicory, rocket, torn basil and citrus dressing **Contains: ⑩⑫**

Red cabbage, carrot and courgette slaw, toasted cashew nut, Glenisk sumac yoghurt dressing **Contains: ⑦⑧(cashew)**

St Tola goats curd, Red chard, sprouting broccoli, green beans, toasted almonds, Greek yoghurt **Contains: ⑦⑧(almonds)**

Classic Caesar salad, sourdough croutons, shaved parmesan, pine nuts, smoked garlic aioli (V) **Contains: ① (wheat)③⑦⑧ (pine nuts)**

Desserts

Citrus and coconut posset, croustillant **Contains: ①(wheat)③⑥⑦⑫**

Lemon and lime meringue tart **Contains: ①(wheat)③⑥⑦⑫**

Jackie's grandma chocolate cake, sour cream ganache **Contains: ①(wheat)③⑥⑦⑫**

Lemon and poppy seed cake, vanilla and honey cream **Contains: ① (wheat) ③⑦⑧(almond)**

Banoffi cookie crust cheesecake **Contains: ① (wheat, barley) ③⑦**

Individual Black Forest gateaux pot **Contains: ①(wheat)③⑥⑦⑧ (almonds)⑫**

Strawberry and pistachio frangipane **Contains: ① (wheat)③⑥⑦⑧ (pistachio, almond) ⑫**

Matcha tea pannacotta, cherry jelly **Contains: ⑥⑦⑫**

Walnut, hazelnut and pistachio toffee tart **Contains: ①(Wheat)③⑥⑦⑧ (hazelnut, walnut, pistachio) ⑫**

Coole Swan and caramel cheesecake **Contains: ①(wheat)⑥⑦⑫**



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