

# BAR RUA SHARING PLATTERS

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## PLATTER A €10 PER PERSON

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*Crispy buffalo chicken wings with cashel blue cheese dipping sauce*  
*Rowers Red Ale battered onion rings with sweet paprika*  
*Homemade Rua wedges with Cajun seasoning*



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## PLATTER B €14 PER PERSON

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*Crispy buffalo chicken wings with cashel blue cheese dipping sauce*  
*Homemade Rua wedges with Cajun seasoning*  
*Chicken goujons with garlic aioli*  
*Mini fish cakes with tartare sauce*



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## PLATTER C €18 PER PERSON

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*Crispy buffalo chicken wings with cashel blue cheese dipping sauce*  
*Homemade Rua wedges with Cajun seasoning*  
*Mini beef burger sliders with Ballymaloe relish*  
*Chicken goujons with garlic aioli*  
*Mini fish cakes with tartare sauce*  
*Falafels with tahini*

Platter prices are per person for groups of 6 or more

*Please ask your server if you have any allergen concerns*





### CATERING OPTIONS

*Chicken & Chorizo Bean Casserole with Crispy Tortilla*

*Poached Chicken Ratatouille with Basil Mash*

*Bar RUA `S Chilli Con Carne with Saffron Rice, Tortilla Chips and Cheddar*

*Beef Casserole with Carrots, Pearl Onions and Parsley Mash*

*Traditional Sheppard's Pie with Red Currant Glaze and Wilted Spinach*

*Beef Stroganoff with Button Mushrooms, Cornichons,  
Dijon Cream and Basmati Rice*

*Thai Green Tofu Curry ☺*

*Westcoast Smoked Haddock Gratin with Curry Mash*

*Mexican Chick Pea Stew with Guacamole, Sour Cream and Crispy Tortilla*

*Baked Chicken Breast with Mushrooms, White Wine Sauce  
and Spinach with Parmesan Sprinkle*

*Thai Red Curry Chicken Breast with Roasted Courgette and Sweet Coconut*

*Beef And Chorizo Casserole with Potato Dumplings and Rosemary Cream Sauce*

*Vegetable and Cheese Tortellini with Marinated Courgette and  
French Parsley with Pesto Cream ☺*

*Tagine of Lamb with Chickpea and Preserved Lemons*