



CARLTON
DUBLIN AIRPORT

Festive 3-Course
MENU



FESTIVE 3-COURSE MENU

COLLINSTOWN SUITE

Sample Menu - Subject to Change

PROSECCO RECEPTION

STARTERS

Duck Liver Parfait

Port apple jelly, beetroot jus, micro salad, sourdough toast (1a, 7)

Spiced Pumpkin & Coconut Soup

Served with freshly baked bread (1a)

MAINS

Dry Aged Sirloin Steak

Café de Paris butter, roasted red vine tomatoes, Dal stuffed mushroom (7)

Oven Roasted Turkey & Honey Baked Ham

Rich herb gravy, cranberry sauce (1a, 7)

Pan Seared Seabass

Pumpkin risotto, nuts & seeds, herb oil (4, 8)

Oven Baked Cauliflower Steak

Roasted seeds, walnuts, pickled herbs, dried red pesto dressing (8b)

DESSERTS

Warm Sticky Toffee Pudding

Candied date ice-cream, creamy toffee sauce (1a, 3, 7)

Tiramisu Cheesecake

Layered espresso biscuits, mascarpone cheese, Madagascar vanilla bean ice-cream (1a, 3, 7)

Selection of Sorbet (*Silent Option*)

and fruit coulis

Served with Freshly Brewed Tea & Coffee

Allergens

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Brazil Nuts, (8d) Macadamia, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs GFA - Gluten Free Adaptable



FESTIVE 3-COURSE MENU

MAYFLY RESTAURANT

Sample Menu - Subject to Change

WELCOME DRINK

STARTERS

Duck Liver Parfait

Port apple jelly, beetroot jus, micro salad, sourdough toast (1a, 7)

Spiced Pumpkin & Coconut Soup

Served with freshly baked bread (1a)

Smoked Salmon

Coriander mousse, basil oil (1a, 4, 7)

Crispy Fried Chicken Wings

Takatsu sauce, blue cheese dressing, cucumber (7)

MAINS

Dry Aged Sirloin Steak

Café de Paris butter, roasted red vine tomatoes, Dal stuffed mushroom (7)

Five Spiced Confit Duck

Crisped breast and shredded leg, plum sauce (7)

Oven Roasted Turkey & Honey Baked Ham

Rich herb gravy, cranberry sauce (1a, 7)

Irish Honey Soy Pork Belly

Kimchi cabbage, pork scratchings, Irish cider jus (7)

Oven Baked Cauliflower Steak

Roasted seeds, walnuts, pickled herbs, dried red pesto dressing (8b)

DESSERTS

Traditional Christmas Pudding

with Brandy Anglaise and vanilla ice cream (1a,3,7,12)

Tiramisu Cheesecake

Layered espresso biscuits, mascarpone cheese, Madagascar vanilla bean ice-cream (1a, 3, 7)

Warm Apple Crumble

Bramley apples, oatmeal brunch topping, Madagascar vanilla bean ice-cream (1a, 3, 7)

Eton Mess

Light fluffy meringues, berries, chocolate cookie crumb, strawberry ice-cream (1a, 3, 7)

Served with Freshly Brewed Tea & Coffee

Allergens:

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats,
(2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts,
(6) Soya, (7) Milk, (8a) Almonds (8b)
Walnuts, (8c) Brazil Nuts, (8d) Macadamia,
(8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h)
Cashew (9) Celery, (10) Mustard, (11)
Sesame Seed, (12) Sulphur Dioxide, (13)
Lupin, (14) Molluscs.

GFA - Gluten Free Adaptable





FESTIVE 3-COURSE MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

Sample Menu - Subject to Change

WELCOME DRINK

STARTERS

Gambas Prawns

with chili, garlic, coriander, and grilled sourdough (1a,2,7,12)

Ham Hock Croquette

with gruyere cheese croquette, pickled kohlrabi and a mustard mayo dip (1a,7,9,10,12,11)

Poached Pear Salad

with blue cheese mousse, crumbled walnut, rocket leaves and cider vinaigrette (3,7, 8,12)

MAINS

Slow Braised Beef Cheek

with parsnip and pear purée, mushroom duxelles, and parmesan mash with red wine jus (7,12)

Pan fried Sea Bass

with crab cannelloni, courgette, Cavolo Nero. champagne, and herb cream sauce (1a,2,3,4,7,9,12)

Roast Cauliflower

Spiced dahl lentil, yogurt, roasted squash, nuts and seeds (8)

Traditional Turkey & Honey Baked Ham

with stuffing, brussels sprouts, bacon, chestnuts, potato croquette, glazed carrot, and champ mash (1b,7,8,10,12)

DESSERTS

Traditional Christmas Pudding

with Brandy Anglaise and vanilla ice-cream (1a,1b,1c,3,7,12)

Raspberry and white chocolate tartlet

with crème anglaise and vanilla ice cream (3,7,8)

Allergens

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Brazil Nuts, (8d) Macadamia, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs GFA - Gluten Free Adaptable