



# FESTIVE DINNER MENU

## Welcome Drink

### STARTERS

#### Gambas Prawns

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

#### Confit Duck Croquette

with beetroot and black pudding puree served with pickled chicory  
(1a,3,7,9,10,12,11)

#### Goat Cheese Panna Cotta

With pickled beets, ruby grapefruit, apricot, candied walnuts (7, 8)

### 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,3,7,12)

#### Raspberry and white chocolate tartlet

Anglaise and vanilla ice cream (3,7,8)

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**€69 PER PERSON**

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*\*Min. booking 12 guests*

*Allergens: 1. Cereals containing gluten a) Wheat b) Barley | c) Oats d) Rye | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs*

*Please ask our waiting staff if you require any info regarding drinks allergens.*

*A service charge of 12.5% applies to all groups of five or more*

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