



Festive Set Menu

FESTIVE LUNCH SET MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

Minimum 10 guests

Sample menu, subject to change

WELCOME DRINK | Add-On €7.00 per person

Glass of Bubbles or Mulled Wine on Arrival

STARTERS

Soup of the Day

served with Guinness treacle bread (1a,7)

Duck Croquette

with cherry and orange compote (1a,3,7,12)

Gambas Prawns

with spiced red pepper sauce, coconut and dressed endives (2,7)

Slow Braised Short Rib

with orzo pasta, celeriac and Cais na Tire (1a,7,12)

MAINS

Peppered Black Cod

with chicken butter sauce and winter greens (4,7,9)

Oven Roasted Chicken Supreme

stuffed with sage and mushroom, celeriac, smoked bacon and red wine jus (7,12)

Wild Mushroom Risotto

with a chestnut crumb (7,9)

8oz Beef Burger

smoked bacon, burger sauce and onion compote, jack cheese, baby gem on a brioche bun & fries (1a,3,7,10,12, GFA)

Served with Brussel Sprouts & Roast Potatoes

DESSERTS

Trio of Desserts

Traditional Christmas Pudding (1a,1b,1c,3,7,12)

Salted Caramel Ice Cream Nut Cluster (3,7,8a)

Mini Creme Brulee (1a,3,7)

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 DINNER SET MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

Minimum 10 guests

Sample menu, subject to change

WELCOME DRINK

Glass of Bubbles or Mulled Wine on Arrival

Freshly Baked Breads with Artisan Butter per person

STARTERS

Soup of the Day

served with Guinness treacle bread (1a,7)

Duck Croquette

with cherry and orange compote (1a,3,7,12)

Gambas Prawns

with spiced red pepper sauce, coconut and dressed endives (2,7)

Slow Braised Short Rib

with orzo pasta, celeriac and Cais na Tire (1a,7,12)

MAINS

Pan Seared Loin of Wicklow Venison

with beetroot gratin and pickled blackberry (7,12)

Peppered Monktail on the Bone

with chicken butter sauce (4,7,9)

Wild Mushroom Risotto

with a chestnut crumb (7,9)

Oven-Roasted Chicken Supreme

stuffed with sage and mushroom, celeriac, smoked bacon and red wine jus (7,12)

Served with Brussel Sprouts & Roast Potatoes

DESSERT

Trio of Desserts

Traditional Christmas Pudding (1a,1b,1c,3,7,12)

Salted Caramel Ice Cream Nut Cluster (3,7,8a)

Mini Creme Brulee (1a,3,7)

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.

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