RUNWAY28

Festive Set Menus

LUNCH SET MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

€49.00 *per person*

Minimum 10 guests
Sample menu, subject to change

WELCOME DRINK

Glass of Bubbles on Arrival

Freshly Baked Breads with Artisan Butter per person

STARTERS

Roasted Pumpkin Soup
with toasted seeds and Guinness treacle bread (1a,7)

Confit Duck Croquette
with spiced carrot puree, cherries, pickled shimeji mushroom (1a,3,12)

Ardsallagh Goats Cheese Parfait
with baked fig, toasted chestnut, and apple gel (7,8)

MAINS

Pan Fried Cod Fillet
with prawn bisque, butter beans, spinach and charred broccoli (4,7,12,14)

Slow Braised Short Rib
with pommes mousseline, bourguignon sauce and bone marrow crust (1a,7,9,12)

Hand Rolled Potato Gnocchi
with roast butternut squash velouté, hazelnuts, King Oyster mushroom, crispy sage (1a,7,8f)

Served with Brussel Sprouts & Roast Potatoes

DESSERTS

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

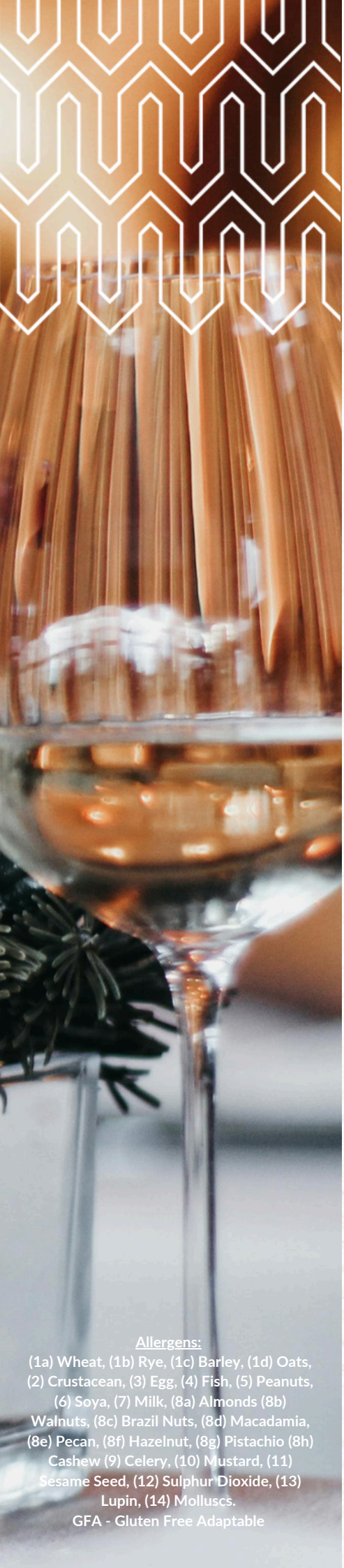
Chocolate Mousse Cake
with raspberries, pistachio and candied orange (3,7,8)

Irish Farmhouse Cheese Plate | €4 Supplement
selection of Irish farmhouse cheeses; Cork Durrus, Tipperary Cooleeney, Tipperary Cashel

Christmas Espresso Martini
Absolut vanilla vodka, Kahlua, sugar syrup, espresso

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

RUNWAY 28



DINNER SET MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

2 Course Menu - €49.00 *per person*

Minimum 10 guests
Sample menu, subject to change

WELCOME DRINK
Glass of Bubbles on Arrival

Freshly Baked Breads with Artisan Butter per person

STARTER

Roasted Pumpkin Soup | €7 Supplement
with toasted seeds and Guinness treacle bread (1a,7)

MAINS

Pan Seared Loin of Venison | €9 Supplement
with potato gratin, slow cooked beetroot and blackberry jus (7,12)

Pan Fried Seabass Fillet
with prawn bisque, butter beans, charred broccoli and Cavolo Nero (1a,3,7,9,12)

Slow Braised Short Rib
with pommes mousseline, bourguignon sauce and bone marrow crust (1a,7,9,12)

Hand Rolled Potato Gnocchi
with roast butternut squash velouté, hazelnuts, King Oyster mushroom, crispy sage (1a,7,8f)

Served with Brussel Sprouts & Roast Potatoes

DESSERTS

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

Chocolate Mousse Cake
with raspberries, pistachio and candied orange (3,7,8)

Irish Farmhouse Cheese Plate | €4 Supplement
selection of Irish farmhouse cheeses; Cork Durrus, Tipperary Cooleeney, Tipperary Cashel

Christmas Espresso Martini
Absolut vanilla vodka, Kahlua, sugar syrup, espresso

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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DINNER SET MENU

RUNWAY 28 ROOFTOP BAR & RESTAURANT

3 Course Menu - €59.00 *per person*

Minimum 10 guests
Sample menu, subject to change

WELCOME DRINK
Glass of Bubbles on Arrival

Freshly Baked Breads with Artisan Butter per person

STARTERS

Confit Duck Croquette
with spiced carrot puree, cherries, pickled shimeji mushroom (1a,3,12)

Ardsallagh Goats Cheese Parfait
with baked fig, toasted chestnut, and apple gel (7,8)

Warm Dressed Westcoast Crab
with potato pave, shaved fennel, watercress (2,7)

MAINS

Pan Seared Loin of Venison | €9 Supplement
with potato gratin, slow cooked beetroot and blackberry jus (7,12)

Pan Fried Seabass Fillet
with prawn bisque, butter beans, charred broccoli and Cavolo Nero (1a,3,7,9,12)

Slow Braised Short Rib
with pommes mousseline, bourguignon sauce and bone marrow crust (1a,7,9,12)

Hand Rolled Potato Gnocchi
with roast butternut squash velouté, hazelnuts, King Oyster mushroom, crispy sage (1a,7,8f)

Served with Brussel Sprouts & Roast Potatoes

DESSERTS

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

Chocolate Mousse Cake
with raspberries, pistachio and candied orange (3,7,8)

Irish Farmhouse Cheese Plate | €4 Supplement
selection of Irish farmhouse cheeses; Cork Durrus, Tipperary Cooleeney, Tipperary Cashel

Christmas Espresso Martini
Absolut vanilla vodka, Kahlua, sugar syrup, espresso

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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