



SANDWICHES

Egg salad with chives ^(7, 1A)

Cucumber and cream cheese ^(4, 1A)

Ham and black butter ^(4, 1A)

Oak smoked salmon with crème fraiche ^(4, 1D, 8)

SAVOURY

Roast chicken and leek pie ^(1A, 4)

Mushroom phyllo sticks ^(1A, 4)

FRESHLY BAKED TREATS

Homemade fruit and plain scones, clotted cream ^(1A, 4, 7)

SWEET TREATS

Raspberry lemon cheesecake ^(1A, 4, 13)

Chocolate roulade ^(1A, 7, 4, 13)

Banana bread ^(1A, 7, 4, 3H)

Orange gel doughnut ^(1A, 7, 4, 13)

Passion fruit mousse, crème patisserie ^(1A, 4, 7)

€38.00 per person

€46.00 per person with a glass of Prosecco

€58.50 per person with a glass of Laurent Perrier Champagne

PANORAMA



COFFEE

Americano

Latte

Flat White

Cappuccino

Espresso

French Press

TEA

Irish Breakfast

Green Tea

Peppermint

Earl Grey

Chamomile

Lemon and Elderflower

Rooibos and Blood Orange

Ginger and Lemongrass

Strawberry and Mango

ALLERGENS

1 Gluten (A-Wheat, B- Spelt
C-Khorasan, D-Rye, E-Barley
F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts,
C-Cashews, D-Pecans, E-Brazil,
F-Pistachio, G-Macadamia,
H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster,
C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin

PANORAMA