



PANORAMA

SUNDAY LUNCH

THREE COURSES 49⁹⁵

SEAFOOD CHOWDER EN CROUTE
(1A, 4, 6, 7, 8, 13)

HAM HOCK TERRINE
Roasted Sweet and Sour Apple Purée, Lightly Pickled Vegetable Salad (1, 3F, 9, 12)

SMOKED GIN CURED SALMON
Crème Fraîche, Sweet Pickled Shallots (1A, 8, 13)

ROASTED BEETROOT SALAD
Lambs Lettuce, Pumpkin Seeds, Cashew Cheese, Olive Oil, Lemon (3C, 12, 9)

ROAST BEEF SIRLOIN
Celeriac Purée, Yorkshire Pudding, Roasted Carrots, Bordelaise Sauce (4, 7, 12, 1A)

PORCHETTA
Braised Cabbage and Apple, Roast Onion and Sage Gravy (4, 12)

CHICKEN AND LEEK POT PIE (1A, 4, 7)

PAN SEARED SALMON
Crushed Peas, Celeriac Remoulade (8, 9, 12)

ASPARAGUS AND PEA RISOTTO (4, 9)

All mains served with Cauliflower Cheese, Sautéed Greens and Roasted Potatoes (4, 1A) (4)

PASSIONFRUIT & RASPBERRY CHEESECAKE
Fruit Sorbet (1A, 4, 7)

CHOCOLATE TART
Chantilly Cream, Fresh Minted Berries (1A, 4, 7)

RHUBARB & STRAWBERRY TART
Filo Pastry, Browned Butter Crumble, Strawberry Fruit Leather, Vanilla Ice Cream (1A, 3A, 4, 13)

SELECTION OF IRISH GELATO,
Vanilla, Strawberry, Chocolate (4, 13)

Served with Freshly Brewed Tea or Coffee

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