

# PANORAMA

## INCLUSIVE DINNER MENU

By Executive Chef Martin Lovell

### STARTERS

#### CARROT & BUTTERMILK SOUP

Roasted Carrots, Dill Oil

(1a,4,7,13)

#### UNION HALL CRAB

Brioche, Pickled Fennel, Wasabi, Radish,

Granny Smith Apple

(1a,4,5,7,8,12)

#### CROWE'S FARM HAM HOCK CROQUETTE

Forced Rhubarb, Black Pudding, Crackling

(1a,4,7,12)

#### CURED IRISH BEEF CARPACCIO

(+ €4 Supplement)

Cas Na Tire Cheese, Oyster Mushroom,

Spring Onion, Truffle Oil

(4,7,12,13)

#### SPRING VEGETABLE TARTLET

Ardsallagh Goat's Cheese, Cracked Hazelnuts,

Apple Balsamic Gel

(1a,3b,4,7)

### MAINS

All Served with Chef's Choice of Potatoes

#### BUTTER POACHED KILMORE QUAY COD

Parsley Crust, Leeks, Toasted Hazelnuts, Dill Beurre Blanc

(1a,3b,4,6,8,12)

#### WEST CORK CHICKEN SUPREME

Celeriac Purée, Potato Terrine, Baby Carrots, Albuera Sauce

(4,13)

#### ANDARL FARM PORK FILLET

Crispy Belly, Broad Beans, Honey Glazed Baby Onions, Chimichurri

(4,12,13)

#### WILD GARLIC RISOTTO

Asparagus, Morels, Toasted Almonds, Aged Parmesan

(2,3a,4,12)

#### WILD ATLANTIC SEA SALT DRY AGED 10oz STRIPLOIN

(+ €10 Supplement)

Glazed Short Rib, Spinach Purée, Whiskey Onions, Café De Paris

(4,8,9,12,13)

#### IRISH HEREFORD 8oz FILLET OF BEEF

(+ €13 Supplement)

Glazed Short Rib, Spinach Purée, Whiskey Onions, Café De Paris

(4,8,9,12,13)

### SWEET ENDINGS

#### CHOCOLATE BAR

Peanut Butter Sablé, Salted Caramel, Banana Ice Cream

(1a,2,4,7)

#### RHUBARB & CUSTARD TART

Vanilla Custard, Rhubarb Sorbet

(1a,4,7,13)

#### CITRUS CURD MERINGUE

Lemon Sponge, Velvet Cloud's Yoghurt Sorbet

(1a,4,7)

#### GRAND MARNIER SOUFFLÉ

Chantilly Cream, Vanilla Ice Cream

(1a,4,7,13)

#### IRISH CHEESE SELECTION

(+€3 Supplement)

Tipperary Brie, Durrus, Blue Young Buck, House Chutney,

Candied Walnuts, Lavosh Crackers

(1a,3g,3h,4,7)

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