

# PANORAMA

## INCLUSIVE LUNCH MENU

By Executive Chef Martin Lovell

### STARTERS

#### CARROT & BUTTERMILK SOUP

Roasted Carrots, Dill Oil

(1a,4,7,13)

#### CROWE'S FARM HAM HOCK CROQUETTE

Forced Rhubarb, Black Pudding, Crackling

(1a,4,7,12)

#### SPRING VEGETABLES TARTLET

Ardsallagh Goat's Cheese, Cracked Hazelnuts,  
Apple, Balsamic Gel

(1a,3b,4,7)

#### CAESAR SALAD

Parmigiano Reggiano, Croutons, Egg & Parmesan  
Dressing

(Add Chicken Breast +€4)

(1a,4,7,12)

### 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)

### MAINS

#### CLAIRE ISLAND ORGANIC CRISPY SALMON

Asparagus, Broad Beans, Spiced Roaring Bay Mussel Velouté

(4,6,8,12,13)

#### PORK FILLET

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

(4,9,13)

#### WEST CORK CHICKEN SUPREME

Celeriac Purée, Potato Terrine, Baby Carrots,  
Albufera Sauce

(4,12,13)

#### BRAISED HEREFORD SHORT RIB

Pomme Purée, Sweet Carrot, Café de Paris Butter

(4,7,8,12,13)

(+€4 Supplement)

#### WILD GARLIC RISOTTO

Asparagus, Morels, Toasted Almonds, Aged Parmesan

(2,3a,4,12)

#### IRISH CHEESE SELECTION

Tipperary Brie, Durrus, Blue Young Buck, House  
Chutney, Candied Walnuts, Lavosh Crackers

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

(+€3 Supplement)