

PANORAMA

INCLUSIVE LUNCH MENU

STARTERS

WHITE ONION & CIDER SOUP

Granny Smith Apple, Garlic Croutons, Garden Herb Oil
(1a,4,7,9,13)

CREAMY SEAFOOD CHOWDER

Smoked Haddock, Salmon, Mussels, Lemon & Chives
(4,5,7,8,13)

CRISPY DUCK SALAD

Beets, Shallots, Carrots, Roasted Cashew Nuts,
Soy & Ginger Dressing
(3,11,12)

CAESAR SALAD

Parmigiano Reggiano, Croutons,
Egg & Parmesan Dressing
(Add Chicken Breast +€4)
(1a,4,7,12)

BEETROOT & ST. TOLA GOAT'S CURD

Pear, Blackberry, Crispy Walnuts
(1a,3,4)

MAINS

CRISPY CLARE ISLAND ORGANIC SALMON

Butternut Squash, Orzo, Sea Vegetables, Mussel Cream
(4,5,8,13)

GLAZED ANDARL FARM PORK BELLY

Black Pudding, Carrot Purée, Cider Cream
(1a,4,13)

FREE RANGE CHICKEN BREAST

Celeriac Purée, Roasted Shallot, Savoy Cabbage, Truffle Jus
(4,13)

12 HR BRAISED BEEF SHORT RIB

Pearl Onion, Bacon, Mushroom & Horseradish
(+€4 supp.)
(4,7,13)

SPINACH & RICOTTA RAVIOLI

Butternut Squash, Toasted Hazelnuts,
Crispy Shallots, Sage

SWEET ENDINGS

STICKY TOFFEE PUDDING

Caramelised Banana, Rum & Raisin Ice Cream, Toffee Sauce
(1a,3,4,7,13)

HONEYCOMB SUNDAE

Ice Cream, Lemon Caramel, Candied Pecan Nuts
(1a,2,4, 7)

SPICED APPLE CRUMBLE

Apple Purée, Buttermilk & Hazelnut Ice Cream
(1a,3,4,7)

TOONSBRIDGE RICOTTA CHEESECAKE

Crushed Oat Biscuit, Passion Fruit Curd & Mango Sorbet
(1a,3,4,7)

IRISH CHEESE SELECTION

Tipperary Brie, Durrus, Blue Young Buck,
House Chutney, Candied Walnuts, Lavosh Crackers
(+€3 supp.)
(1a,2,3,7)

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