

PANORAMA

DINNER INCLUSIVE MENU

STARTERS

SMOKED GIN CURED SALMON

Crème Fraîche, Salmon Roe Vinaigrette, Sweet Pickled Shallots (1A, 8, 13)

ROASTED BEETROOT SALAD

Roasted Shallot, Pumpkin Seeds, Cashew Cheese, Olive Oil, Lemon (3C, 12, 9)

PAN SEARED WEST CORK SCALLOPS

Cauliflower Purée, Prosciutto, Capers, Lemon (4, 6, 13)

DUCK LIVER AND FOIE GRAS PARFAIT

Marsala Poached Prune (7, 1A, 12, 4)

MAINS

(Served with Roasted Baby Potatoes)

LEMON BAKED SALMON

Warm Pea and Bacon Salad with Radish (4, 8, 13)

SQUASH AND CHICKPEA TAGINE

Nut & Seed Couscous (3ACF, 11, 1A)

SPICE ROASTED CHICKEN SUPREME

Peanut Sauce, Roasted Broccoli, Coriander Yoghurt (2, 4, 10, 12, 13)

IRISH LAMB RUMP

Mint Salsa Verde, Cannellini Beans, Lamb en Crepinette (9, 12, 13)

IRISH HEREFORD 10OZ STRIPLOIN STEAK

Served with a Root Vegetable Purée, Mushroom Pâté, Confit Shallots,
Pomme Fondant with your choice of sauce:

Béarnaise, Three Peppercorn or Bordelaise sauce

(4, 7, 9, 13)

(€7 supplement)

DESSERT

RAW HONEY AND APPLE BAVAROIS

Compressed Apple,
Honey Tuille

(1A, 4, 7, 13)

BLACKBERRY PARFAIT

Yoghurt Foam, Lemon Meringue,
Blackberry Gel

(4, 7, 13)

PASSIONFRUIT AND WHITE CHOCOLATE MOUSSE

Passionfruit Pate de Fruit,
Chocolate Soil,
Passionfruit Gel

(4, 7, 3 A, 13)

SELECTION OF IRISH GELATO

Vanilla, Strawberry,
Chocolate,
Mixed Berries

(4, 13)

SIDES

Buttery Mash 5.75
(4)

Bitter Leaf Salad 5.75
(12, 13)

Roast Root Vegetables 5.75
(4, 9)

Home Cut Chips 5.75

Sautéed Greens 5.75
(4)

Cauliflower Cheese 5.75
(1A, 4)

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

