

PANORAMA

SUNDAY LUNCH MENU

THREE COURSES 49.95

STARTERS

SEAFOOD CHOWDER EN CROUTE

(1A, 4, 6, 7, 8, 13)

INCH HOUSE BLACK PUDDING SCOTCH EGGS

Pickled Vegetable Salad, Roasted Apple Purée

(1A, 4, 7, 12, 13)

HOT SMOKED SALMON TERRINE

Layered with Cream Cheese, Capers, Chive, Tarragon Vinaigrette

(12, 13, 4, 8)

ROASTED BEETROOT SALAD

Lambs Lettuce, Pumpkin Seeds,
Cashew Cheese, Olive Oil, Lemon

(3C, 12, 9)

MAINS

All mains served with Cauliflower Cheese,
Sautéed Greens and Roasted Potatoes

(4, 1A) (4)

ROAST BEEF SIRLOIN

Root Vegetable Purée, Yorkshire Pudding, Roasted Carrots,
Bordelaise Sauce

(4, 7, 12, 1 A)

ROAST PORK BELLY

Braised Cabbage and Apple,
Roast Onion and Sage Gravy

(4, 12)

CHICKEN AND LEEK POT PIE

(1A, 4, 7)

LEMON BAKED SALMON

Warm Pea and Bacon Salad with Radish

(4, 8, 13)

ASPARAGUS AND PEA RISOTTO

(4, 9)

DESSERT

PASSIONFRUIT AND RASPBERRY CHEESECAKE

Fruit Sorbet

(1A, 4, 7)

CHOCOLATE TART

Chantilly Cream, Fresh Minted Berries

(1A, 4, 7)

WARM FRANGIPANE APPLE TART

Vanilla Ice Cream

(1A, 4, 3A, 7)

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

