



# PANORAMA

## FATHER'S DAY LUNCH

2 Courses €41

3 Courses €55

### STARTERS

ROASTED RED PEPPER SOUP  
Sourdough Croutons, Salsa Verde  
(1a,4,8,12,13)

DUBLIN BAY PRAWN COCKTAIL  
Shredded Baby Gem Lettuce, Pickled Cucumber,  
Avocado, Marie Rose Sauce  
(4,5d,7,12,13)

SKEAGHANORE DUCK SALAD  
Gold River Farm Salad, Radish, Spring Onions,  
Toasted Cashews  
(3c,10,11)

CRISPY ST. TOLA'S GOATS CHEESE  
Baby Iona Farm Beetroot, Raspberry, Honeycomb,  
Hazelnut Dressing  
(1a,3b,4,7,12)

### SWEET ENDINGS

BUTTERMILK & TONKA BEAN PANNA COTTA  
Irish Strawberries, Shortbread, Basil  
(1a,7)

BAKED LEMON TART  
Macerated Raspberry, Lemon Jelly, Raspberry Sorbet  
(1a,4,7)

CHOCOLATE PRALINE MOUSSE  
Coffee Granite, Ginger Cream, Carmel Ice Cream  
(1a,4,7)

IRISH FARMHOUSE CHEESES  
Crozier Blue (Co. Tipperary), St Tola (Co. Claire)  
& Smoked Gubbeen (Co. Cork), Red Onion & Fig Jam,  
Grapes, Truffle Honey, Lavosh Crackers  
Supplement €4  
(1a,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

### MAINS

DRY AGED ROAST SIRLOIN OF BEEF  
Yorkshire Pudding, Roast Potatoes, Sweet Carrot,  
Horseradish Cream  
(1a,4,7, 12,13)

PAN ROASTED COD  
Herb & Hazelnut Crust, Buttered Leeks,  
Dill Beurre Blanc  
(1a,3b,4,8,13)

O' FARRELLS LAMB ROAST  
Velvet Cloud Sheep's Yoghurt, Pickled Courgette,  
Mint Salsa Verde  
(1a,4,8,13)

PEA & SHALLOT TORTELLONI  
Asparagus, Courgette, Ricotta, Parsley & Lovage  
(1a,4,7)

### SIDES

GOLD RIVER FARM SALAD 7  
Courgette, Roasted Peppers, Tomatoes, Pesto  
(3,4)

BUTTERED SUMMER GREENS 7  
Irish Sea Salt  
(4)

TRIPLE COOKED CHIPS 7  
Parmesan, Truffle  
(1a,4,7,12)

