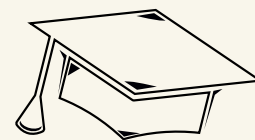


PANORAMA

GRADUATION LUNCH MENU



By Executive Chef Martin Lovell

2 Courses €49 3 Courses €60

STARTERS

GARRYHINCH WILD MUSHROOM VELOUTÉ
Truffled Cream, Sourdough Croutons, Chive Oil
1,4

HERITAGE BEETROOT SALAD
Roasted Beetroots, Pear, Chicory,
Bluebell Falls Goat Cheese, Candied Walnuts,
Blackberry Vinaigrette
3h,4

MONTENOTTE GIN CURED SALMON
Horseradish Crème Fraîche, Compressed Cucumber,
Dill Oil, Trout Roe, Rye Crisp
1d,4,8

MAINS

PAN ROASTED IRISH SALMON
Spinach, Pickled Cucumber, Capers, Mussels, Croutons,
Café de Paris Sauce
4,5,6,8

ROASTED IRISH CHICKEN SUPREME
Parsnip Purée, Glazed Parsnip, Wild Mushrooms,
Pickled Mustard Seeds, Thyme & Apple Cider Jus
12,13

SLOW BRAISED BEEF SHORT RIB
Roasted Carrots, Roscoff Onion & Herb Emulsion,
Red Wine Jus
4,9,13

GARRYHINCH WILD MUSHROOMS PAPPARDELLE
Chard, Crispy Hens Egg, Cáis Na Tíre Cheese
1a,4,7,9

SWEET ENDINGS

BLACKBERRY & ETON MESS
Blackberry Sorbet, Fromage À La Crème, Clove Biscuit,
Lemon Verbena, Fresh Blackberries
1a,4,7

STICKY TOFFEE PUDDING
Caramelised Banana, Salted Caramel
1a,4,7,13

BURNT BASQUE CHEESECAKE
Blackberry Sorbet
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 9
Parmesan, Truffle
(1a,4,7,12)

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