



PANORAMA

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FESTIVE TABLE D'HÔTE MENU

€69pp

WILD MUSHROOM & CELERIAC SOUP

Mascarpone, Truffle Oil, Garden Herbs (4,9,13)

GOAT'S CHEESE TART

Radicchio with Pear Chutney & Crispy Walnuts (1a,3,4,7)

MONTENOTTE GIN CURED SALMON

Crab, Tonic Gel, Dill Mayonnaise, Goats Bridge Caviar (7,5,8,13)

CRISPY DUCK SALAD

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

TRICKLE & RED WINE BRAISED SHORT RIB

Pomme Purée, Carrot, Horseradish, Crisp Shallot, Red Wine Jus (4,7,9,12,13)

PAN ROASTED SALMON

Celeriac, Mussel cream, Pickled Granny Smith Apple, Sea Herbs (4,5,12,13)

SPINACH & RICOTTA RAVIOLI

Butternut Squash, Toasted Hazelnuts, Crispy Shallots, Sage (1a,3,4,7)

TURKEY & CHESTNUT BALLOTINE

Smoked Bacon Jam, Roasted Onion & Pickled Cranberries (1a,3,4,7,9,13)

MONTENOTTE CHRISTMAS PUDDING

Vanilla Ice Cream & Brandy Foam (1a,2,3,4,7,13)

MANGO AND WHITE CHOCOLATE CHEESECAKE

Mango Curd, Passion Fruit Sorbet (1a,4,7)

DATE AND TOFFEE PUDDING

Brandy Snap, Toffee Sauce, Rum & Raisin Ice Cream (1a,4,7,13)

BLACK FOREST BRÛLÉE

Cherry Jam, Chocolate Crumble, Kirsch Cream (1a,4,7,13)

TEA, COFFEE & MINCE PIES (1a,3,4,7,13)



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