



PANORAMA

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FESTIVE TABLE D'HÔTE DINNER MENU

€60 per person

STARTERS



ROOT VEGETABLE & BARLEY SOUP

(1A, 1E, 9, 4)

SMOKED GIN CURED SALMON

Horseradish Cream, Chervil (1A, 4, 8, 13)

DUCK LIVER PARFAIT

Rhubarb Chutney, Crispy Braised Duck in Kataifi (7, 1A, 12, 4)

SPICED BEEF CARPACCIO

Brussel Sprout Salad, Mustard Dressing, Black Butter, Parmesan (4, 12, 13)

MAINS

PAN FRIED KING OYSTER MUSHROOM

Mushroom Tofu Malfatti, Beluga Lentils, Herbed Tofu Cream

(9, 10, 11, 12, 13)

PISTACHIO & LEMON CRUSTED SALMON

Tender-stem Broccoli, Mustard Velouté

(3F, 4, 6, 8, 12, 13)

IRISH LAMB RUMP

Mint Salsa Verde, Cannellini Beans, Barley, Green Beans, Lamb en Crepinette

(4, 9, 12, 13)

SLOW ROASTED TURKEY BREAST

Onion Sourdough Bacon Turkey Roulade, Roasted Carrot, Pommes Fondant, Cranberry Jus

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

DESSERT

CHRISTMAS PUDDING Brandy Anglaise (1A, 3B, 3C, 3H, 4, 13)

ORANGE & CRANBERRY WHITE CHOCOLATE MOUSSE (1A, 4, 7, 13)

PEAR FRANGIPANE TART Vanilla Ice Cream (1A, 3A, 4, 7, 13)

SELECTION OF IRISH GELATO Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13)

FRESHLY BREWED TEA OR COFFEE

with a selection of Festive Petit Fours (4, 3A, 13)