# PANORAMA
# LUNCH MENU

by Executive Chef Martin Lovell



## STARTERS AND SALADS

ROAST CHESTNUT & CELERIAC VELOUTÉ 14
Brown Butter, Crispy Sage,
Parmesan Espuma, Chestnut
3b,4,13

IRISH SEAFOOD CHOWDER 18
Salmon, Prawns, Mussels, Smoked Haddock,
Potato, Leek, Celeriac, Dill Oil
4,5d,6,8,9

CRISPY BLUEBELL FALLS GOAT'S CHEESE 17
Beetroot & Blackberry Purée, Balsamic Jelly,
Blackberry & Hazelnut Dressing
1a,3,4,7

MONTENOTTE GIN CURED SALMON 18
Horseradish Crème Fraîche, Compressed
Cucumber, Dill Oil, Trout Roe, Rye Crisp
1d,4,8

CRISPY DUCK SALAD 19
Plums, Cashew & Mint
3c,8,12,13

## MAINS

PAN-ROASTED SALMON 33
Champagne Beurre Blanc, Buttered Leeks,
Mussels, Caviar, Seaweed Oil
4,6,8,9,13

IRISH TURKEY BALLOTINE 33
Chestnut & Sage Stuffing, Smoked Bacon,
Brussels Sprouts, Celeriac Purée, Cranberry,
Madeira Jus
1a,3b,4,7,13

CONFIT SKEAGHANORE DUCK LEG 34
Pumkin Purée, Braised Red Cabbage,
Duck Jus
4,9,13

TREACLE-CURED BEEF SHORT RIB 32
Sweet Carrot, Glazed Roscoff Onion &
Wilted Spinach, Horseradish Cream,
Red Wine Jus
4,12,13

SPINACH & RICOTTA RAVIOLI 28
Butternut Squash, Toasted Hazelnuts,
Crispy Shallots, Sage
1a,3b,4,7

## SIDES

ROASTED CHANTENAY CARROTS 8
Irish Honey, Star Anise
4

CRISPY POTATO GRATIN 8
Confit Garlic, Hegarty's Cheddar
4

TRIPLE COOKED CHIPS 9
Parmesan, Truffle Aioli
4,7

## DESSERT



CHRISTMAS PUDDING 14
Brown Butter Ice Cream, Brandy Foam
1a,3,4,7,13

POACHED IRISH PEAR 13
Brown Butter Ice Cream, Cinnamon Biscuit,
Pear Gelée, Caramel Tuile, Warm Brown Butter Sauce
1a,2,3,4,7

BLACKBERRY & ETON MESS 13
Blackberry Sorbet, Fromage À La Crème,
Clove Biscuit, Lemon Verbena, Fresh Blackberries
1a,4,7

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

IRISH CHEESE SELECTION 18
Durrus, Bantry, West Cork Milleens,
Beara Peninsula, West Cork Hegarty's Extra
Matured Cheddar, Whitechurch, Cork Cooleeney
Farms Crozier Blue, Tipperary Spiced Irish
Apple & Cider Chutney, Fresh Grapes,
Lavosh Crackers
1a,4,3,13

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

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