PANORAMA
INCLUSIVE LUNCH MENU

By Executive Chef Martin Lovell

2 Courses €49 3 Courses €60

STARTERS

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

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

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

MAINS

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

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

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

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

SWEET ENDINGS

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

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

SIDES

ROASTED CHANTENAY CARROTS **8**
Irish Honey, Star Anise
4

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

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

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