

PANORAMA

CHRISTMAS EVE LUNCH MENU

€65pp

GUINNESS BREAD & SOURDOUGH
Seaweed & Smoked Sea Salt Butter (1a,4,7)



STARTERS

CHOICE OF

ROASTED 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)

BEETROOT CURED SALMON
Horseradish Crème Fraîche, Compressed Cucumber, Dill Oil, Trout Roe, Rye Crisp (1a,4,8,12,13)

DUCK LIVER & FOIE GRAS PARFAIT
Bitter Orange Chutney, Toasted Brioche (1a,3a,7,12)

MAINS

CHOICE OF

PAN-ROASTED SEA BASS
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 Mostarda, Madeira Jus (1a,3b,4,7,13)

CONFIT SKEAGHANORE DUCK LEG
Braised Red Cabbage, Beetroot Fondant, Parsnip Purée, Duck Jus (4,13)

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

GARRYHINCH WILD MUSHROOM PAPPARDELLE
Baby Leaf Spinach, Crispy Hen's Egg, Cáis Na Tíre Cheese, Truffle Oil (1a,4,7,12,13)

ALL SERVED WITH DUCK FAT ROASTED POTATOES

DESSERT

CHOICE OF



CHRISTMAS PUDDING
Brown Butter Ice Cream & Brandy Foam (1a,3a,4,7)

APPLE TART FINE
Caramelised Irish Apples, Vanilla Bean Ice Cream,
Calvados Crèmeux, Pâte Feuilletée, Praline (1a,3h,4,7)

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

CALLEBAUT CHOCOLATE FONDANT
Roasted Hazelnut Ice Cream, Toffee Sauce (1a,3, A, B,4,7)

TEA, COFFEE & IRISH HONEY MADELEINES (1a,4,7)

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