PANORAMA

SUNDAY LUNCH

2 Courses €49 / 3 Courses €60

STARTERS

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

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

CROZIER BLUE CHEESE SALAD
Caramelized Pear, Chicory, Crispy Walnuts
3h,4,13

MAINS

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, Madeira Jus
1a,3b,4,7,13

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

DRY AGED ROAST SIRLOIN OF BEEF
Yorkshire Pudding, Roasted Potatoes, Sweet Carrots,
Horseradish Cream
1a,4,7,12,13

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

SWEET ENDINGS

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

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

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



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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