PANORAMA

FESTIVE TABLE D'HÔTE DINNER MENU

€69pp

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

STARTERS

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

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,4,7,13)

CRISPY BLUEBELL FALLS GOAT'S CHEESE
Beetroot Purée, Balsamic Jelly, Blackberry & Hazelnut Dressing (1a,3a,7,12)

MAINS

PAN-ROASTED SEA BASS
Champagne Beurre Blanc, Buttered Leeks, Mussels, Trout Roe, 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 GRASS-FED IRISH ROAST BEEF
Glazed Roscoff Onion & Wilted Spinach, Horseradish Cream, Red Wine Jus (4,12,13)

GARRYHINCH WILD MUSHROOM PAPPARDELLE
Baby Leaf Spinach, Crispy Hens Egg, Cais na Tire Cheese, Truffle Oil (1a,4,7,12,13)

DESSERT

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

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

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



DATE & TOFFEE PUDDING
Caramelised Banana, Toffee Sauce, Vanilla Ice Cream (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