PANORAMA

FESTIVE TABLE D'HÔTE LUNCH MENU

€59pp

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

STARTERS

CHOICE OF

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

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

CHOICE OF

PAN-ROASTED SEA BASS
Champagne Beurre Blanc, Buttered Leeks, Mussels, Trout Roe, Seaweed Oil (4,6,8,9,13)

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

TRICKLE-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, Cais na Tire Cheese, Truffle Oil (1a,4,7,12,13)

All Served With Duck Fat Roasted Potatoes

DESSERT

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

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