

PANORAMA

INCLUSIVE DINNER MENU

STARTERS

ROAST RED PEPPER SOUP

Salsa Verde and Garlic Sourdough

(1a, 4, 7, 8, 13)

SMOKED SALMON & CRAB

Avocado, Wasabi, Dill, Goatsbridge Caviar

(4, 5, 6, 7, 8)

CHICKEN LIVER & FOIE GRAS PARFAIT

Liège Waffle, Bitter Orange Chutney

(1a, 4, 7, 13)

CRISPY DUCK SALAD (+€4 supp.)

Beets, Shallots, Carrots, Cashew Nuts,

Soy & Ginger Dressing

(2, 3, 11)

ARDSALLAGH GOAT'S CHEESE (+€4 supp.)

Beets, Balsamic Jelly, Raspberry

& Hazelnut Dressing

(1a, 3, 4, 12)



SWEET ENDINGS

INDULGENT CHOCOLATE CAKE

Hazelnut Crunch, Coffee Ice Cream

(1a, 3, 4, 7)

HONEYCOMB SUNDAE

Ice Cream, Lemon Caramel, Candied Pecan Nuts

(1a, 2, 4, 7)

BUTTERMILK & TONKA BEAN PANNA COTTA

Strawberries, Shortbread, Basil

(1a, 4, 7)

MAINS

All Served with New Potatoes

ROASTED COD FILLET

Pea Puree, Orzo Pasta, Tomato Tartare

(1a, 4, 7, 8, 13)

PORK FILLET

Pommes Dauphine, Pickled Cabbage & Mustard Aioli

(1a, 4, 7, 12, 13)

ORGANIC IRISH CHICKEN

Fondant Potato, Baby Leeks, Creamed Wild Mushroom

(4, 13)

TRUFFLED GNOCCHI

Parmesan Velouté, Asparagus, Truffle Oil

(1a, 4, 7, 13)

FROM THE GRILL

We Proudly Serve Dry Aged Irish Hereford Beef

STRIPLOIN 10OZ * (+€10 supp.)

(1a, 4, 8, 12, 13)

RIB EYE 10OZ (+€12 supp.)

(1a, 4, 8, 12, 13)

All beef is served with portobello mushrooms, caramelised onions, triple-cooked chips, and your choice of sauce: café de Paris butter or poivre vert.

OUR PAVLOVA

Lime Curd, Chantilly Cream & Fresh Summer Fruits

(4, 7)

IRISH CHEESE SELECTION

Tipperary Brie, Durrus, Blue Young Buck,

House Chutney, Candied Walnuts, Lavosh Crackers

(+€3 supp.)

(1a, 2, 3, 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