

PANORAMA

INCLUSIVE LUNCH MENU

STARTERS

ROAST RED PEPPER SOUP

Salsa Verde and Garlic Sourdough

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

IRISH MUSSELS

Spring Onion, Lemongrass, Chilli,
Miso Broth, Grilled Mopping Sourdough

(1a, 4, 5, 6, 8)

CLASSIC PRAWN COCKTAIL

Grilled King Prawns, Avocado, Baby Gem,
Cherry Tomatoes, Marie Rose Sauce

(5, 6, 7, 8, 13)

CRISPY DUCK SALAD

Beets, Shallots, Carrots, Cashew Nuts,
Soy & Ginger Dressing

(2,3,11)

CAESAR SALAD

Garlic Croutons, Egg & Parmesan Dressing

(Add Chicken Breast +6€)

(1a, 4, 7, 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

PAN SEARED ORGANIC SALMON

Mussel Velouté, Beans, Squash Purée, Baby Potatoes

(4, 5, 6, 8, 13)

ORGANIC IRISH CHICKEN

Fondant Potato, Baby Leeks, Creamed Wild Mushroom

(4, 13)

CRISPY LAMB CROQUETTE

Pommes Fondant, Garden Peas & Minted Lamb Jus

(1a, 4, 9, 13)

OUR STEAK SANDWICH

Roasted Garlic Aioli, Beef Tomato, Rocket,
Truffle & Parmesan Fries

(+€3 supp.)

(1a, 4, 7)

TRUFFLED GNOCCHI

Parmesan Velouté, Asparagus,
Broad Beans, Truffle Oil

(1a, 4, 7)

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