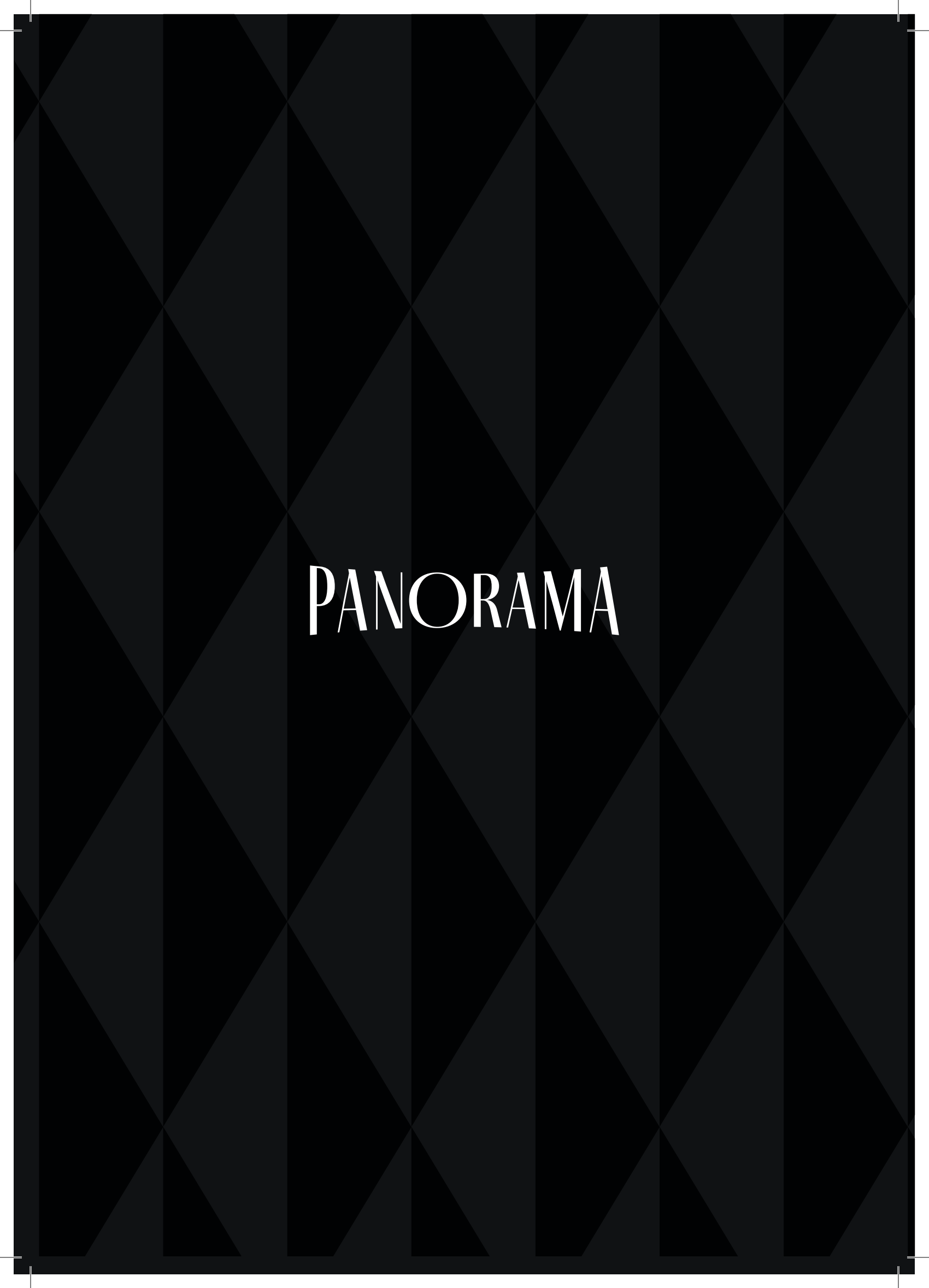




PANORAMA

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NEW YEAR'S DINNER MENU

€105pp



AMUSE-BOUCHE

CORK OYSTER
Champagne Mignonette, Granny Smith, Cucumber, Dill
(6,12)

TRUFFLE & PARMESAN GOUGÈRE
Black Truffle, Aged Parmesan
(1a,4,7)

FIRST COURSE

Choice of:

BUTTERNUT SQUASH VELOUTÉ
Ceps, Parmesan Crisp, Mushroom Tortellini, Truffle Oil
(1a,4,7,13)

RAVIOLI OF LOBSTER
Langoustine, Lemongrass, Chervil Velouté
(1a,4,5,7,8,13)

CHICKEN LIVER & FOIE GRAS PARFAIT
Bitter Orange Chutney, Toasted Brioche
(1a,4,7,13)

INTERMEZZO

CHAMPAGNE SORBET
Green Apple, Elderflower, Lemon Verbena
(13)

MAIN COURSE

Choice of:

ROASTED WILD IRISH TURBOT
Leek, Caviar, Sea Herbs, Cork Mussel Velouté
(4,6,8,13)

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

IRISH BEEF FILLET
Potato Pavé, Roscoff Onion, Celeriac Purée,
Bone Marrow, Black Truffle Jus
(4,12,13)

PORTOBELLO MUSHROOM PIE
Wilted Spinach, Smoked Egg Yolk, Mushroom Velouté
(1a,4,7,13)

SIDES

To Share
Buttered Hispi Cabbage
& Mashed Potato



DESSERT

Choice of:

WHISKEY & CHOCOLATE CRÉMEUX
Whiskey Ice Cream, Coffee, Caramel (4,7,13)

IRISH POACHED PEAR
Vanilla Ice Cream, Cinnamon Biscuit, Caramel (1a,4,7)

BLACKCURRANT ETON MESS
Cassis Fromage Cream, Clove and Miso Biscuit (1a,4,7,13)

PETIT FOURS

SALTED CARAMEL CHOCOLATE (4,7)

FINANCIER, COFFEE CHANTILLY CREAM (1a,4,7)

APPLE & PASSION FRUIT PÂTE DE FRUITS

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