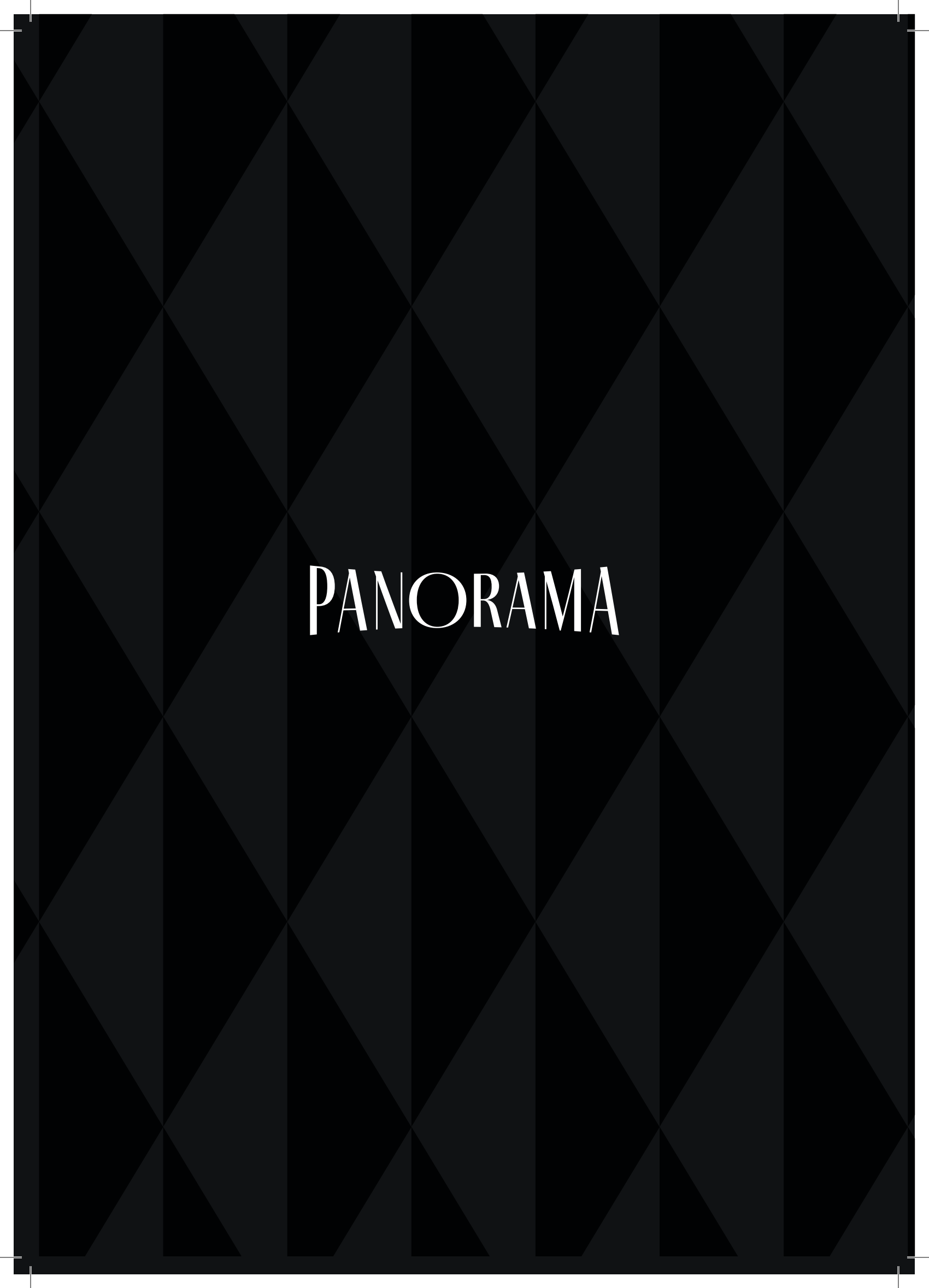




PANORAMA

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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 Crèmeux, 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