

PANORAMA

DINNER INCLUSIVE MENU

STARTERS

ROASTED CARROT & PARSNIP SOUP

Crème Fraîche, Garlic Croutons, Dill

(1A, 4, 9, 12)

BEETROOT & BALLYLISK TRIPLE ROSE TART

Toasted Almonds, Balsamic Reduction, Clotted Cream, Rocket, Olive Oil

(1A, 3A, 4, 12, 13)

GIN CURED HOME SMOKED SALMON

Rillettes, Horseradish Cream, Pickled Onion, Chervil

(4, 7, 8, 9, 12, 13)

HEREFORD BEEF SALAD

Rare Beef, Vermicelli Noodles, Beansprouts, Marrow, Cucumber, Mint, Spring Onion, Crispy Shallots, Cashew, Sesame

(3C, 9, 11, 12, 13)

Served with Soya Lime Sesame Dressing (8, 10, 11)

MAINS

CURRY LEAF ROASTED SQUASH

Lentil Dahl, Basmati Rice, Coconut Yoghurt

(9, 12, 13)

ROAST MONKFISH

Tomato, Capers, Olives, Pak Choi, Saffron Velouté, Baby Potatoes

(4, 8, 12, 13)

RIGATONI CREAMY SAUSAGE PASTA

Broccoli, Garlic Cream, Spiced Pork Sausage, Parmesan

(1A, 4, 7, 9, 12, 13)

Can Be Made Vegetarian

GRILLED CHICKEN SUPREME

Mushroom, Leek & Tarragon, Baby Potatoes

(4, 9, 12, 13)

PORK CUTLET

Polenta, Apple & Cabbage, Honey Mustard Sauce

(1A, 4, 7, 9, 10, 12, 13)

DESSERT

PASSION FRUIT PAVLOVA

Passion Fruit Mousse, Fresh Passion Fruit, Vanilla Cream

(1A, 3A, 4, 7, 13)

RASPBERRY CHOCOLATE FONDANT

Raspberry Sorbet

(1A, 4, 13)

LEMON POSSET

Lemon Fudge Brownie, Vanilla Cream

(4, 13)

CAMPARI PARFAIT

Lemon Pearls, Meringue, Mint Gel, Charred Grapefruit

(1A, 4, 7)

SELECTION OF IRISH GELATO

Vanilla, Chocolate and Strawberry

(1A, 4)

SIDES

Home Cut Chips 5.75

Green Beans & Bacon 6.5
(4)

Macaroni & Cheese with Truffle Oil 7.5
(4)

Mashed Potato 6.5
(4)



PANORAMA