

PANORAMA



VALENTINE'S DAY MENU

(€95 pp)

WELCOME GLASS OF PROSECCO

HOMEMADE BREAD & BUTTER 1a, 4, 7

CAULIFLOWER SOUP

Crème Fraîche, Garlic Croutons 1a, 4, 7, 13

PAN SEARED SCALLOPS

Caramelized Cauliflower Puree, Raisins Truffle Dressing. 4, 13

HAM HOCK AND PISTACHIO,

Pickled Apple & House Dressing 1a, 4, 7, 9, 13

ROAST BUTTERNUT SQUASH

Cashel Blue Cheese, Pear & Crispy Sage 4, 13

GOAT'S CHEESE, CRANBERRY & WALNUT TART

Mixed Leaf Salad 1a, 4, 7, 13, 3h

PALATE CLEANSER

ROAST GNOCCHI

Creamy Spinach, Wild Mushroom & Parmesan 1a, 2, 10, 4, 11, 13, 4,

PAN FRIED HALIBUT

Smoked Lough Neagh Eel & Champagne Beurre Blanc 4, 8, 13

COQ AU VIN

Crispy Kale, Bone Marrow Mashed Potato. 4, 9, 13

SKEAGHANORE'S DUCK BREAST

Fig Chutney, Nettle Glazed Shallot, Fondant Potato, Sherry Caramel & Red Wine Jus 4,13, 12

PRIME IRISH 8OZ BEEF FILLET

Foie Gras, Fondant Potato, Red Wine Jus 4, 12, 13

BLACKBERRY SOUFFLÉ

White Chocolate Sorbet 7, 13

SPICED APPLE PARFAIT

Gingerbread Ice Cream, Chestnut Crumble 1a, 4, 7, 13

STICKY TOFFEE PUDDING

Muldoon's Whiskey Caramel Sauce & Vanilla Ice Cream 1a, 3f, 4, 7

WARM CHOCOLATE FUDGE CAKE

Achill Sea Salt 4, 7 1a

IRISH CHEESE SELECTION

Ballylisk Triple Rose, Cashel Blue, Milleens, House Chutney, Montenotte Parmesan Crackers 1a, 4, 7, 13

TEA, COFFEE & PETIT FOURS 1a, 4, 7, 13

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