

PANORAMA

FESTIVE TABLE D'HÔTE LUNCH MENU

€50 per person

STARTERS



ROOT VEGETABLE & BARLEY SOUP

(1A, 1E, 9, 4)

SMOKED GIN CURED SALMON

Horseradish Cream, Chervil

(1A, 4, 8, 13)

SMOKED DUCK BREAST SALAD

Honey Roasted Beetroot, Apple, Walnuts, Blueberries, Frisée, Rocket, Roasted Shallots, Honey Onion Vinaigrette.

(3H, 12)

SPICED BEEF CARPACCIO

Brussel Sprout Salad, Mustard Dressing, Black Butter, Parmesan

(4, 12, 13)

MAINS

PAN FRIED KING OYSTER MUSHROOM

Mushroom Tofu Malfatti, Beluga Lentils, Herbed Tofu Cream

(9, 10, 11, 12, 13)

PISTACHIO & LEMON CRUSTED SALMON

Tender-stem Broccoli, Mustard Velouté

(3F, 4, 6, 8, 13)

BEEF SHORT-RIB BOURGUIGNON

Mushroom, Bacon, Onion, Red Wine Sauce, Mashed Potatoes

(12, 13, 9)

SLOW ROASTED TURKEY BREAST

Onion Sourdough Bacon Turkey Roulade, Roasted Carrot, Pommes Fondant, Cranberry jus

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

DESSERT

CHRISTMAS PUDDING Brandy Anglaise (1A, 3B, 3C, 3H, 4, 13)

BAKED VANILLA CHEESECAKE Cherry Compote (1A, 4, 7, 13)

PEAR FRANGIPANE TART Vanilla Ice Cream (1A, 3A, 4, 7, 13)

SELECTION OF IRISH GELATO Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13)

FRESHLY BREWED TEA OR COFFEE

with a selection of Festive Petit Fours (4, 3A, 13)