



PANORAMA

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FESTIVE NYE MENU

95pp

WELCOME GLASS OF PROSECCO

HOMEMADE BREAD & BUTTER (1a, 4, 7)

AMUSE BOUCHE

CHESTNUT SOUP

Crème Fraîche, Garlic Croutons (1a, 2b, 4, 7, 13)

HOT SMOKED GOATSBRIDGE'S TROUT

Bacon & Caramelised Apple (4, 8, 13)

CHICKEN LIVER PARFAIT

Heritage Roasted Grains, Brioche (1d, 1a, 7, 3f, 4, 9, 10, 12, 13)

CELERIAC & APPLE SALAD

Cashel Blue Cheese Dressing (4, 13)

GOAT'S CHEESE, CRANBERRY & WALNUT TART

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

PALATE CLEANSER

PUMPKIN RISOTTO

Crispy Seeds, Hazelnut (1a, 4, 2h)

PAN FRIED HALIBUT

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

ROASTED GUINEA FOWL

Baked Shallot, Fondant Potato & Red Wine Jus (4, 13)

DAUBE OF VENISON

Quince, Chestnut, Fondant Potato (4, 9, 13)

PRIME IRISH 8OZ BEEF FILLET

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

BLACKBERRY SOUFFLÉ White Chocolate Sorbet (7, 13)

APPLE TART TATIN Gingerbread Ice Cream (1a, 4, 7)

CRÈME CARAMEL Pistachio Biscotti (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)

