

PANORAMA

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FESTIVE TABLE D'HÔTE DINNER MENU

STARTERS

SPICED SWEET POTATO SOU

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

HEREFORD BEEF SALAD

Vermicelli Noodles, Beansprouts, Cucumber, Mint, Crispy Shallots, Cashews (3c, 9, 11, 12, 13, 8, 10)

GOATS CHEESE CRANBERRY & WALNUT TART

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

ROAST BUTTERNUT SQUASH

Cashel Blue Cheese, Pear & Crispy Sage (4, 13)

MAINS

HOMEMADE GNOCCHI

Walnuts, Sage & Irish Black Butter (1a, 4, 3h, 13, 12)

ROASTED TURKEY & HAM

Savoury Stuffing, Port Jus, Cranberry Sauce, Roast Potato (1a, 4, 7, 12, 13)

PAN SEARED SALMON

Crispy Brussels Sprouts & Beurre Blanc (4, 8, 13)

PRIME IRISH BEEF CHEEK

Celeriac Mash, Red Wine Jus (4, 13)

DESSERT

MONTENOTTE CHRISTMAS PUDDING

Brandy Anglaise (1a, 3a, 4, 7, 13)

STICKY TOFFEE PUDDING

Muldoons Whiskey Caramel (1a, 4, 7, 13)

WARM CHOCOLATE FUDGE CAKE

Achill Sea Salt (4, 7 1a)

SELECTION OF IRISH GELATO

(4, 13)

SIDES

Bone Marrow Mash 6.5 (4)

Hand Cut Fries 6 (4)

Green Salad 6 (12, 13)

Roasted Season Vegetables 6 (4, 9)

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