

# PANORAMA

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## FESTIVE TABLE D'HÔTE LUNCH MENU



### STARTERS

#### SPICED SWEET POTATO SOUP

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 Brussel Sprouts & Beurre Blanc (4, 8, 13)

#### PRIME IRISH BEEF CHEEK

Celeriac Mash, Red Wine Jus (1A, 4, 7, 12, 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