

Panorama Restaurant Sample Dinner Menu

Starters

Tomato and Basil Soup

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Trio of Melon with Refreshing Sorbet and Fruit Coulis (vegan)

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Fishcake with Lemon Mayonnaise and Mixed Leaf Salad

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Pate, Chorizo and Salami with Red Onion Marmalade and Mixed Leaf Salad

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Ham and Cheddar Risotto Cake with Tomato Chutney and Mixed Leaf Salad

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Breaded Brie with Cranberry Relish and Mixed Leaf Salad

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Hummus, Marinated Artichoke, Pickled Red Onion Rings and Pitta Bread (Vegan)

Mains

Overnight Braised Brisket of Beef with Bourguignon Sauce Mashed Potatoes and
Raven Hall Yorkshire Pudding

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Salmon Supreme with Caper Brown Butter and New Potatoes

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Pan Fried Breast of Chicken, Sauteed Potatoes and Leek and White Wine Cream Sauce

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Penne Pasta with Artichokes Red Pesto and Napoli Sauce (vegan)

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Creamy Garlic Mushroom and Cheddar Crumble Tart with Chips and Salad

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Roasted Belly Pork with Mashed Potatoes and Peppercorn Sauce

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Pan Seared Prime Sirloin Steak Cooked to your Preference served with Crispy Battered Onion Rings, Grilled Tomato,
Mushroom and Hand Cut Chips, Peppercorn or Diane Sauce

(£7.50 Sirloin Steak Supplement)

All Served with Fresh Vegetables

Please See Overleaf for Desserts

£32 per person for 3 Courses and Coffee

£25.95 per person for 2 Courses

*Food Allergies and Intolerances: Before you order your food and drink please speak to a member of staff if you want to know
about our ingredients*

Panorama Restaurant Dessert Menu

Apple and Berry Buttery Shortbread Crumble with Traditional Custard

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Sticky Toffee Pudding with Sticky Toffee Sauce and Vanilla Ice Cream

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Lemon, Mascarpone and Ginger Nut Cheesecake with Fruit Coulis

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Cheeseboard

(Stilton, Fountains Gold, Wensleydale, Continental Brie

Served with a selection of Savory Biscuits, Grapes, Celery and Chutney)

(£2.00 Supplement)

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Assiette of Miniature Desserts – Shortbread with Home Made Lemon Curd and Whipped Cream, Chocolate Torte and Vanilla Cream Meringue with Red Fruit Sauce

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Fresh Fruit Salad with Fruit Sorbet (vegan)

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A Selection of Dairy Ice Creams

(Vanilla, Chocolate, Strawberry and Mint Chocolate Chip)

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