

Panorama Restaurant
Wednesday 13th September

Starters

Homemade Tomato and Vegetable Broth finished with Fresh Parsley

Fan of Seasonal Melon with Forest Fruit Compote and Pineapple Granita

Home Smoked Chicken Salad with Mango Salsa and Parmesan Tuile

Smoked Salmon and Prawn Cream Cheese on Toasted Bread with Dressed Leaves and a Chili and Lemon Dressing

Mains

Pan Fried Calves' Liver with Creamed Mash Potato, Rich Red Wine Jus and Crispy Shallot Rings

Char-Grilled Chicken Breast with Creamy Peppercorn Sauce and Roasted Vine Tomatoes

Baked Salmon Fillet served with Creamed Greens and a Citrus Butter Sauce

Char-Grilled 10oz Prime Sirloin Steak Cooked to your Preference served with Crispy Battered Onion Rings, Grilled Tomatoes, Mushrooms

a choice of Yorkshire Blue Cheese Sauce, Peppercorn Sauce or a Classic Diane Sauce

(£8.50 Sirloin Steak Supplement)

(£2.00 Portion of Chips)

All Served with a Selection of Fresh Seasonal Vegetables and Potatoes cooked Al Dente

Desserts

Iced Banoffee Parfait with Toffee Sauce, Crème Chantilly and Chocolate Tuile

Fruit of the Forest Berry Pudding with Vanilla Anglaise

Fresh Seasonal Fruit Salad Presented in Light Sugar Syrup Topped with a Fruit Sorbet

Local Yorkshire Cheeseboard (Please ask for menu)

(£2.00 Supplement)

A Selection of Real Dairy Ice Creams from Eskdale Pastures Dairy
(Please ask your waiter for choices)

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£29.50 per person for 3 Courses and Coffee

£24.50 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