

Summer Dinner Menu Panorama Restaurant

Starters

Soup of the Day

~

Fan of Honeydew Melon with Refreshing Sorbet and Summer Fruit Compote (vegan)

~

Pate and Continental Meats with Toasted Crusty Bread and Red Onion Chutney

~

East Coast Fish Cake with Mixed Leaf Salad and Lemon Mayonnaise

~

Hummus, Pickled Red Onion, Marinated Olives & Artichokes with Sundried Tomato and Oregano Croutes (vegan)

~

Pork Bon Bons with Caper Mayonnaise and Dressed Leaves

~

Smoked Salmon Pate, Compressed Cucumber Salad, and Toasted Bread

~

Today's Special- Tempura Battered King Prawns with Sweet Chilli Dipping Sauce and Honey and Soy Dressed Salad

Mains

Today's Freshly Caught Fish from Hodgson's of Hartlepool- Pan Seared Sea Bass Fillet with Chorizo and Tomato Cream Sauce, Charred Spring Onions and Sautéed New Potatoes

~

Dish of the Day-Sous Vide Rump of Lamb with Redcurrant Jus, Creamed Potatoes and Crispy Leeks

~

Seared Salmon Fillet with Sautéed New Potatoes, White Wine Cream Sauce and Samphire

~

Slow Braised Brisket of Beef with Bourguignon Sauce Creamed Potatoes and Raven Hall Yorkshire Pudding

~

Sous Vide Breast of Duck with Redcurrant and Red Wine Sauce and Dauphinois Potatoes

(£3.50 Supplement)

~

Butternut Squash Steak with Grilled Tomato, Mushroom, Crispy Battered Onion Rings, Hand Cut Chips and Napoli Sauce (vegan)

~

Slow Cooked Aubergine with Roasted Vegetables and Pesto Sauce (vegan) (n)

~

Garlic Mushroom, Leek and Cheddar Crumble Tart with Salad and Hand Cut Chips (v)

~

Garlic and Herb Butter Roasted Chicken with Crispy Bacon or Pan Seared 10oz Prime Sirloin Steak Cooked to your Preference served with Crispy Battered Onion Rings, Grilled Tomatoes, Mushrooms and Hand Cut Chips a choice of Peppercorn, Diane or Blue Cheese Sauce

(£7.50 Sirloin Steak Supplement)

All Served with Fresh Vegetables

£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

Dessert Menu

Panorama Restaurant

Sticky Toffee and Date Pudding
with Rich Toffee Sauce and Vanilla Ice Cream

~

Apple and Summer Fruit Shortbread Crumble
served with Traditional Custard or Ice Cream

~

Chocolate Plate

Dark Chocolate and Orange Tort with Honeycomb, Chocolate Crumb, Chocolate Ice Cream and Chocolate sauce

~

Coconut and Vanilla Pannacotta
with Spiced Pineapple and Berry Gel (vegan)

~

Lemon Cheesecake 'Verrine'

Assembled and Served in a Glass with Lemon Scented Biscuit Crumb and Home-Made Lemon Curd

~

Assiette of Miniature Dessert

Glazed Lemon Curd Tart, Chocolate Brownie and Meringue with Fresh Cream and Berry Gel

~

Ice Cream Sundae

with Brownie Pieces, Berry Sauce, Boozy Cherries and Vanilla Cream

~

Cheeseboard

(Stilton, Fountains Gold, Wensleydale, Continental Brie

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

(£2.00 Supplement)

~

Fresh Fruit Salad with Fruit Sorbet (vegan)

~

A Selection of Dairy Ice Creams

(Vanilla, Chocolate, Strawberry and Mint Chocolate Chip)

£32 per person for 3 Courses and Coffee
£25.95 per person for 2 Courses