



## Sunday Carvery Menu

### Starters

Soup of the Day- .....

Liver Pate, House Chutney, Toasted Bread and Mixed Leaves

Raven Hall Prawn Cocktail

Panko Breaded Goats Cheese and Red Onion Chutney

House Fish Cake with Lemon Mayonnaise

### Mains

Halder's 'Roasted' Beef and Rich Gravy

Overnight Roasted Belly of Pork, Sage Stuffing and Roast Apple Sauce

Roast Turkey Crown, Sage Stuffing and Cranberry Sauce

Butternut Squash Wellington with Napoli Sauce

***All Roast served on a Root Vegetable Mash with Fresh Cooked Vegetables, Roast Potatoes, Yorkshire Pudding and Roast Pan Gravy  
(Add another choice of Roast Meat for £2.50)***

Fish of the day.....

Halder's Beef Burger with Bacon, Brie, Onion Rings and Gherkins served with Chunky Chips

### Deserts

Please ask for our Dessert Menu to see a full range of Freshly prepared Homemade Desserts

*1 Course £13.95   2 Courses £17.50   3 Courses £20.50*

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



## *Panorama Restaurant*

All our desserts are home made by our Head pastry chef

### *Desserts*

Sticky Toffee Pudding with Rich Toffee Sauce and Vanilla Ice Cream

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Vanilla Cheesecake with berry compote

Apple and Summer Fruits Crumble served with Custard

Fresh Fruit Salad and Fruit Sorbet

Local Yorkshire Cheeseboard

*(Yorkshire Blue, Fountains Gold, Aves Wensleydale, Continental Brie*

*Served with a selection of Savoury Biscuits, Apple, Grapes, Celery, Homemade Chutney)*

***(£2.00 Supplement)***

A Selection of Real Dairy Ice Creams

**(Vanilla, Chocolate, Strawberry, Mint Chocolate Chip, Rum and Raisin)**

~ ~ ~

