

*Panorama Restaurant*

*Sample Menu*

*Starters*

Homemade Tomato and Vegetable Broth finished with Fresh Parsley

Fan of Seasonal Melon with Forest Fruit Compote and Pineapple Granita

Pan Fried Wood Pigeon with a Blackberry Puree, Roasted Hazelnuts and a Garden Herb Salad

Beetroot Cured Salmon with Pickles Cucumber and Dill Mayonnaise

*Mains*

Roasted Gressingham Duck Breast with Celeriac Fondant, Duck Confit Croquette and a Redcurrant and Balsamic Sauce

Char Grilled Chicken Breast and 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

Hot Chocolate Fondant with Vanilla Ice Cream and Salted Caramel Sauce

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  
(Please ask your waiter for choices)

~ ~ ~

*£29.95 per person for 3 Courses and Coffee*

*£23.50 per person for 2 Courses*

*£17.95 per person for 1 Course*

**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