

Panorama Restaurant

Our highly experienced team of Chef's Pride themselves on cooking home-made honest traditional food. All of our ingredients are locally sourced wherever possible. Our Meats come from Halder's Butchers just a stones throw away. Fresh Fish and Shellfish delivered daily from the award-winning Hodgson's Fishmongers in Hartlepool. Fresh fruits and Vegetables direct from Dales the chef's choice of Malton. We use the freshest possible ingredients and work closely with our suppliers to ensure that we offer the best of the season's foods.

All known allergens and intolerances are catered for. A comprehensive list of ingredients and allergens for each dish is available from your waiter or reception. Please let your waiter know if you have any dietary requirements. Your menu consists of a variety of dishes to suit all palates.

You will see some abbreviations;

vegfa* = Vegan and Gluten Free Alternatives available.

Vega*= Vegan Alternative Available

Gfa*=Gluten Free Alternative Available

GF = suitable for Gluten Free diets

V= suitable for vegetarian diets

Our parmesan cheese is a vegetarian variety please speak to your waiter for vegan cheese alternatives. A guide is available explaining what alterations can be made to the dishes to make them vegan or gluten free. Please be sure to inform your waiter of any intolerances or allergies so that we can cater for you safely.

The wines and spirits have been carefully selected from our three vintners to provide you with an extensive list of fine wines and champagne to complement your meal. A selection of hot beverages awaits in the lounge from Yorkshire Based Heavenly Coffee.

Enjoy

John Groves
Restaurant Manager

Panorama Restaurant

Evening Dinner Menu

First Course

Soup of the day with Croutons and Flavoured Oil (v, vegfa*)

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Home Made Toasted Rosemary Focaccia with Creamy Garlic Mushrooms (v,-vegfa*)

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Raven Hall Fishcake with Tartar Sauce, Lemon and Balsamic Dressed Leaves (gfa*)

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Red Pepper Hummus and Sundried Tomato and Olive Tapenade,
Toasted Focaccia with Balsamic Dressed Leaves (vegan-gfa*)

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Pate and Continental Meats with Balsamic Dressed Leaves, Crisp Bread and Chutney (gfa*)

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Chicken and Bacon Terrine with Tomato Chutney, Crisp Bread and Balsamic Dressed Leaves (gfa*)

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Caramelised Onion Tart Tatin with Goat's Cheese Pearl Salad Red Onion Coulis (vega*)

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Smoked Salmon and Cream Cheese Mousse with Crisp Bread, Compressed Cucumber and Balsamic Dressed
Leaves (gfa*)

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Fan of Honeydew Melon with Fruit Coulis and Sorbet (vegan, gf)

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Salad Lyonnaise – Soft Boiled Egg, Crispy Bacon, Croutons and Parmesan Shavings with Wholegrain
Mustard Dressing (gfa*)

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Evening Dinner Menu

Main Course

Pasta Linguine with Napoli Sauce, Olives and Artichokes (vegan-gfa*)

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Summer Vegetable Risotto Drizzled with Sundried Tomato Pesto and Truffle Oil (gf-vegan available*)

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Chicken and Chorizo Risotto finished with Grana Padano Cheese (gfa*)

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Smoked Salmon Ravioli in a White Wine Cream Sauce with Samphire and Smoked Salmon

All topped with Balsamic Dressed Rocket Leaves and Garlic Bread

Grilled Sea Bass Fillets or Salmon Supreme with Samphire, Parsnip Puree, Sauted New Potatoes, Parsnip Crisps and White Wine Cream Sauce (gf)

(£3.50 Supplement)

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Butternut Squash Steak, with Grilled Tomato and Mushroom, Onion rings, Dressed Rocket, Chips and a Napoli Sauce (vegan-gfa*)

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Creamy Garlic Mushroom and Cheddar Crumble Tart with Chips and Rocket (v, vegfa*)

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Salad Lyonnaise – Soft Boiled Egg, Crispy Bacon, Croutons and Parmesan Shavings with Wholegrain Mustard Dressing and Pan Seared Chicken Breast or Salmon Supreme (£3.50 Salmon Supplement) (gfa*)

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Slow Roasted Pressed Pull Pork Shoulder and Blue Cheese Bon-Bon, Crisp Puffed Crackling, Potato and Black Pudding Hash, Apple Puree, Crispy Kale and Thyme Scented Roasting Jus (gfa*)

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Overnight Braised Beef Brisket with Bourguignon Sauce, Mash Potatoes and Yorkshire Pudding (gfa*)

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Breast of Duck served Pink with Lyonnaise Potatoes, Parsnip Puree, Crispy Leeks and a Bramble Jus (gf)

(£3.50 supplement)

~

Prime Sirloin Steak Cooked to your Preference **(£8.50 supplement)**

served with Crispy Battered Onion Rings, Grilled Tomato, Mushroom and Hand Cut Chips and a choice of Peppercorn, Bourguignon or Diane Sauce (gfa)*

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Garlic and Herb Roasted Breast of Chicken with Mashed Potato, Crispy Dry Cured Ham, Chicken and Tarragon 'Boudin Blanc' and Herb Cream Sauce (gf)

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All Served with a Selection of Fresh Seasonal Vegetables

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Evening Dinner Menu

Dessert Course

Assorted Real Dairy Ice Creams and Sorbets –Please ask your waiter for varieties (vegfa*)

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Raven Hall Sticky Toffee and Date Pudding with Toffee Sauce and Vanilla Ice Cream (vegfa*)

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Vegan Meringue with Fruit Gelato, Bubble Sugar, and Berry Coulis (vegan)

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Fresh fruit salad with refreshing sorbet (vegan, gf)

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Cheeseboard

(Stilton, Mature Cheddar, Wensleydale and Continental Brie served with a selection of Savoury Biscuits, Grapes, Celery and Chutney) (gfa*)

(£4.00 supplement)

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Glazed Lemon Curd Torte with Brownie Crumble and Vanilla Cream (gfa*)

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Vanilla Panna Cotta with Meringue Pieces and Rhubarb Compote (gf)

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Rich Chocolate Ganache Torte with Honeycomb and Vanilla Cream (gfa*)

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Lemon, White Chocolate and Gingernut Cheesecake with Fruit Coulis (gfa*)

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Chocolate Brownie Sundae (vegfa*)

£35 per person for 3 Courses and Coffee

£26.95 per person for 2 Courses

Panorama Restaurant

Childrens Menu

Starters

Soup of the Day

Garlic Bread

Melon and Fruit Sauce

Mains

Butchers Sausages

Fish Goujons

Chicken Goujons

(Please choose chips or new potatoes and Peas or Beans)

OR

Cheesy Penne Pasta

Desserts

2 Scoop Ice Cream with a wafer and Chocolate Sauce

Warm Chocolate Brownie with Ice Cream and Chocolate Sauce

Fresh Fruit Salad

£8.95 – 1 course

£9.55 – 2 courses

£10.95 – 3 courses

Our children's menu is available for our guests up to 12 years old



Panorama Restaurant

Wine Menu

<i>Bin</i>		750ml bottle	125ml glass	175ml glass	250ml glass
White					
<u>Light, Dry & Crisp</u>					
1	Viura, Campo Nuevo, Spain <i>Light and refreshing with a citrus twist. Clean and lengthy finish.</i>	22.50	4.50	5.90	7.60
2	Chardonnay, Las Manitos, Chili <i>Unoaked and fresh with lime and tropical flavours, hints of baked apple and a long finish.</i>	24.95	4.85	6.25	7.80
3	Sauvignon Blanc,, El Picador, Chile <i>Intense and fruity aromas of ripe gooseberry and zesty and crisp in the mouth.</i>	25.95	4.95	6.55	7.90
4	Pure Pinot Grigio, Ca'Tesore, Italy <i>A delightful expressive, dry wine with refreshing apple and citrus flavours.</i>	25.95	4.95	6.55	7.90
5	Colombard, Richelieu, IGP Cotes de Gascogne, France <i>Aromatic, tropical, and citrus fruit characters combine to give an appealing, clean fruit driven style with a crisp and floral finish.</i>	25.95			
<u>Medium Bodied & Fruity</u>					
6	Chenin Blanc, Freedom Cross, South Africa <i>Open and peachy, with a delicious tropical lemony tang</i>	28.95			
7	Gruner Veltiner, Talisman, Hungary <i>A beautiful dry wine, with citrus fruit and green herbs with nuances of white pepper and warm spice</i>	26.95			
<u>Full Flavoured</u>					
8	Sauvignon Blanc, 'Kuraka', Marlborough, New Zealand <i>Classic Marlborough Sauvignon Blanc, zesty, gooseberry-fresh flavours with hints of passionfruit.</i>	35.00			
9	Viognier, Los Coches, Chile <i>Zesty peach and apricot flavours, clean and refreshing.</i>	28.95			
10	Chablis, Domaine des Marronniers, Burgundy, France <i>Typical steely style from one of the most highly respected Winemakers in Chablis.</i>	45.00			
11	Sancerre Terroirs Domaine Sylvain Bailly, France <i>Situated in the village of Bue this family estate comprises of around 60 acres. Zesty and Zingy Refreshing Dry Wine.</i>	42.00			

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Wine Menu

<i>Bin</i>		750ml	125ml	175ml	250ml
		bottle	glass	glass	glass
Rosé Wine					
12a	Pure Pinot Rose Ca'Tesore, Italy <i>Refreshing and delicate, pale dry rose from Pinot Grigio grapes.</i>	26.95	5.05	6.55	7.90
12b	Zinfandel Rose, Route 6o6, California USA <i>Plenty of strawberry fruit flavors in the classic blush, with the signature sweetness.</i>	26.95	5.05	6.55	7.90
Red Wine					
<u>Light & Fruity</u>					
13	Tempranillo, Campo Nuevo, Navarra, Spain (V) <i>Youthful red berry fruit with hedgerow flavours.</i>	25.95	4.85	6.10	7.70
14	Merlot, El Picador, Chile <i>This wine is un-oaked and has an aroma of ripe plums, a generous fruity flavour and smooth finish.</i>	26.95	4.95	6.35	7.90
15	Rioja Vega, Tempranillo, Bodegas Muerza, Spain <i>A silky fruity wine with a little spice and classic Rioja earthiness.</i>	27.95			
<u>Medium Bodied & Fruity</u>					
16	Shiraz Malbec, Las Manitos, Chile <i>A rich and soft mouthful of succulent berry fruit.</i>	27.95	5.05	6.55	7.95
17	Cabernet Sauvignon, El Picador, Chile <i>This wine is unoaked and has an aroma of ripe blackcurrants. It has a generous fruity flavor with soft tannins.</i>	27.95			
18	GCM, Richelieu, ICP d'Herault, France (V) <i>This blend of Grenache and Carignan has been topped up with some ripe, plummy Merlot to give an extra richness.</i>	26.95			
19	Montepulciano d'Abruzzo, Taverna Nova, Italy <i>Attractive berry fruits with a hint of gentle spice.</i>	32.00			
20	Pinotage, Freedom Cross, South Africa <i>Tangy red fruit on the nose blending with a rich earthy tone.</i>	29.50			
21	Château Moulin de Mallet Bordeaux, France <i>A crafted wine packed with ripe Merlot fruit and Gentle tannins.</i>	32.00			
<u>Rich & Full Flavoured</u>					
23	Malbec, Las Pampas, Mendoza, Argentina <i>Rich and fruity perfumed nose of damson fruit with vanilla on the palate.</i>	28.50			
24	Shiraz, Pitchfork, Australia <i>Very good concentration of fruit. Ripe blackberries and soft tannins combine delightfully.</i>	27.50			

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Wine Menu

Bin

750ml 125ml
bottle glass

Champagne and Sparkling Wine

26	Baron de Beaupre Brut NV, Epernay, France <i>Fresh and vivacious, the perfect party Champagne.</i>	49.00	9.95
28	Gardet Cuvee Rose, France <i>Delicate summer fruits</i>	70.00	
29	Gardet Brut Tradition NV, Chigney-les-Roses, France <i>Elegant and rich with a biscuity finish</i>	50.00	
30	Laurent Perrier Brut NV, Tours-Sur-Marne, France <i>Light in body and texture with citrus tones.</i>	60.00	
31	Laurent Perrier Brut Rosé Reserve NV, Tours-Sur-Marne, France <i>The Pinnacle of Pink Champagne.</i>	85.00	
32	Dom Pérignon Brut Vintage, Epernay, France <i>Reassuringly expensive. Simply exquisite</i>	180.00	
33	Delizioso, Sparkling Brut NV, Italy <i>Fruity, sparkling wine for any occasion.</i>	29.50	
34	Pure Prosecco - NV – Veneto, Italy <i>Light and refreshing.</i>	31.00	7.95

Liqueurs, Ports and Coffee

Baileys	£3.90
Tia Maria	£3.90
Amaretto	£3.90
Glavya	£3.90
Cognac	From £3.85

Ruby Port	£3.70
LBV Port	£3.95

Espresso	£1.95
Amaretto	£2.55
Cappuccino	£2.95
Latte	£2.95
Hot Chocolate	£2.95

Liqueur Coffee £6.50
Choose from the following:

Baileys
Jamesons Whiskey
Captain Morgan Rum
Smirnoff Vodka
Cointreau