

Panorama Restaurant

All of our ingredients are locally sourced wherever possible. We use the freshest possible ingredients and work closely with our suppliers to ensure that we offer the best of the season's foods.

Important information regarding allergens and dietary requirements

A 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 or allergies. Please note that we do carry and process all 14 recognised allergens on the premises and although every care has been taken to ensure that the food we serve only contains the allergens listed on our allergens record it is impossible to prevent microscopic traces. If you have an allergy however small or highly sensitive allergy you must inform us prior to eating. Allergens are not obvious and many ingredients contain several allergens and the tracing of these allergens is constantly being updated. Always check with your waiter or ask to see the allergens record. If a dish does contain an allergen(s) it will say '**CONTAINS ALLERGENS**' underneath the dish description.

The dishes we serve are cooked to order. As such there will be a short wait for your food. This wait will be longer at busy times. We thank you for your patience whilst we cook your food safely for you.

Your menu consists of a variety of dishes to suit all palates. Each main course dish includes vegetable and potato or salad where stated. Additional vegetables, potatoes and salads can be purchased.

You will see some abbreviations:

V= suitable for vegetarian diets

VE= suitable for vegan diets

GF= GLUTEN FREE

Grana Moravia cheese is a vegetarian variety please speak to your waiter for vegan cheese alternatives.

Alterations can be made to the dishes (where stated) to make them vegan or gluten free.

Please be sure to inform your waiter of any intolerances or allergies prior to ordering your food so that we can cater for you safely.

The menu is subject to change based on the availability of ingredients.

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

Panorama Restaurant

Evening Dinner Menu

First Course

Chefs Freshly Prepared Soup of the Day with Herb Croutons
(v, ve) gluten free croutons available. CONTAINS ALLERGENS PLEASE SEE LIST

...

Fan of Melon with Refreshing Sorbet and Fruit Coulis
(v, ve, gf) CONTAINS ALLERGENS PLEASE SEE LIST

...

Ardennes Pork Pate with Toasted Rosemary Focaccia Bread and House Chutney
(gf bread available) CONTAINS ALLERGENS PLEASE SEE LIST

...

Salad Lyonnaise -Soft Boiled Egg, Herb Croutons, Crisp Bacon, Grana Moravia and Lemon
Mayonnaise
(gf croutons available- CONTAINS ALLERGENS PLEASE SEE LIST

...

Raven Hall Fishcake with Tartar Sauce, Leaves and Lemon
(gf fishcake available) CONTAINS ALLERGENS PLEASE SEE LIST

...

Home Made Hummus with Chargrilled Red Pepper and Olive Tapenade, Toasted Focaccia
Bread and Mixed Leaves
(v, ve, gf bread available- CONTAINS ALLERGENS PLEASE SEE LIST

...

Duck Spring Rolls with Oriental Slaw and Sweet Chilli Sauce
CONTAINS ALLERGENS PLEASE SEE LIST

...

Smoked Salmon and Cream Cheese Mousse, Pickled Beetroot Salad and Melba Toast
(gluten free bread available- CONTAINS ALLERGENS PLEASE SEE LIST

...

Chorizo, Salami and Prosciutto with Roasted Pepper and Olive Tapenade Mixed Leaves and
Toasted Focaccia
(gf bread available) CONTAINS ALLERGENS PLEASE SEE LIST

...

Beetroot and Red Onion Tart Tatin with Dressed Leaves *(v, ve)*
CONTAINS ALLERGENS PLEASE SEE LIST

Panorama Restaurant

Evening Dinner Menu Main Course

Vegan Wellington with Napoli Sauce, Pot Roasted Carrots and Chipped Potatoes
(v, ve- gf chips available) CONTAINS ALLERGENS PLEASE SEE LIST

...

Roasted Butternut Squash, Grilled Mushroom and Tomato, Napoli Sauce, Chips and Crispy Basil Leaves *(v, ve, gf chips available) CONTAINS ALLERGENS PLEASE SEE LIST*

...

Risotto of Mediterranean Vegetables Finished with Sundried Tomato and Gran Moravia Vegetarian Cheese Served with with Garlic Bread
(v) (vegan cheese and gf garlic bread available) CONTAINS ALLERGENS PLEASE SEE LIST

...

Marinated Pork Filet with Dauphinois Potatoes, Pulled Pork and Apple Bon Bon, Spiced Carrot Puree, Crispy Sage Leaves – Wholegrain Mustard Cream Sauce
CONTAINS ALLERGENS PLEASE SEE LIST

...

Salad Lyonnaise with Garlic and Herb Chicken Breast, Croutons, Grana Moravia Cheese, Crispy Bacon, Soft Boiled Egg and Lemon Mayonnaise
CONTAINS ALLERGENS PLEASE SEE LIST

...

Pan Seared Duck Breast with Confit Leg of Gressingham Duck Bon Bon, Dauphinois Potatoes, Crispy Carrot, Spiced Carrot Puree, Thyme Jus **(£7 Supplement)**
CONTAINS ALLERGENS PLEASE SEE LIST

....

Overnight Braised Beef Brisket, Mashed Potatoes, Pot Roasted Carrots, Yorkshire Pudding and Bourguignon Sauce *(ask for no Yorkshire Pudding if Gluten Free) CONTAINS ALLERGENS PLEASE SEE LIST*

...

Pan Seared Garlic and Herb Chicken Breast with Crisp Streaky Bacon, Dauphinois Potato, Grilled Tomato and Mushroom and Your Choice of Peppercorn, Wholegrain Mustard Cream Sauce or Blue Cheese Sauce
CONTAINS ALLERGENS PLEASE SEE LIST

...

12oz Sirloin Steak with Chips, Onion Rings, Grilled Mushroom and Tomato with your choice of Peppercorn, Wholegrain Mustard Cream Sauce or Blue Cheese Sauce
(£10 Steak supplement)
CONTAINS ALLERGENS PLEASE SEE LIST

...

Main Course Fishcake with House Chips, Salad and Tartar Sauce *(gf fishcake available)*
CONTAINS ALLERGENS PLEASE SEE LIST

...

Smoked Salmon and Samphire Linguine Pasta in a White Wine Cream Sauce with Garlic Bread *(gluten free pasta and garlic bread available) CONTAINS ALLERGENS PLEASE SEE LIST*

...

Pan Seared Sea Bass Fillets with, Dauphinois Potatoes, Samphire, Crispy Basil Leaves and Sauce Vierge **(£6 Supplement)** *CONTAINS ALLERGENS PLEASE SEE LIST*

...

Mixed Vegetables **£3.95**

House Chips **£3.95** *(GF CHIPS AVAILABLE) CONTAINS ALLERGENS PLEASE SEE LIST*

Mixed Salad **£3.95**

Panorama Restaurant

Evening Dinner Menu Dessert Course

Assorted Ice Creams - Chocolate, Strawberry, Vanilla, Raspberry Ripple and Salted Caramel
(Contains- PLEASE SEE ALLERGENS SHEET FOR DIFFERENT FLAVOURS) CONTAINS ALLERGENS PLEASE SEE LIST

...

Assorted Sorbets - Mango, Orange, Blackcurrant, Raspberry and Lemon (v, gf)
*(Contains- PLEASE SEE ALLERGENS SHEET FOR DIFFERENT FLAVOURS-some Sorbets May Contain Traces of MILK)
CONTAINS ALLERGENS PLEASE SEE LIST*

...

Fresh Fruit Salad in a Light Sugar Syrup with Sorbet (v, ve, gf)
(Contains-Please see allergens sheet for various flavours) CONTAINS ALLERGENS PLEASE SEE LIST

...

Lemon and White Chocolate Cheesecake with Summer Fruits Compote
CONTAINS ALLERGENS PLEASE SEE LIST

...

Sticky Toffee Pudding with Rich Toffee Sauce and Vanilla Ice Cream (v)
CONTAINS ALLERGENS PLEASE SEE LIST

...

Glazed Lemon Curd Tort with Lemon Sorbet, Fruit Coulis (v)
CONTAINS ALLERGENS PLEASE SEE LIST

...

White Chocolate Blondie, Caramelised White Chocolate Crumb, Raspberry Gel and Vanilla Ice
Cream (v)
CONTAINS ALLERGENS PLEASE SEE LIST

...

Vegan Meringue Eton Mess, Fruit Compote, Vegan Chantilly Cream (v, ve, gf)

...

Iced Red Fruit Parfait with Honeycomb and Chocolate Sauce (v)
CONTAINS ALLERGENS PLEASE SEE LIST

...

Ice Cream Sundae
Salted Caramel and Vanilla Ice Cream Sundae with Honeycomb, Brownie Crumb and
Chocolate Sauce (gf)
CONTAINS ALLERGENS PLEASE SEE LIST

Cheeseboard

(Stilton, Mature Cheddar, Wensleydale and Continental Brie served with a selection of
Savoury Biscuits, Grapes, Celery and Chutney) (£5 supplement)
(gfa-gluten free bread and crackers available- also suitable for vegetarians)
CONTAINS ALLERGENS PLEASE SEE LIST*

£39.50 per person for 3 Courses and Coffee
£30.95 per person for 2 Courses

Panorama Restaurant

Childrens Menu

Starters

Soup of the Day (v, ve, gf)

CONTAINS ALLERGENS PLEASE SEE LIST

Garlic Bread (v, ve)

CONTAINS ALLERGENS PLEASE SEE LIST

Melon and Fruit Sauce (v, ve, gf)

Mains

Butchers Sausages (or Vegan Sausages)

CONTAINS ALLERGENS PLEASE SEE LIST

Fish Goujons

CONTAINS ALLERGENS PLEASE SEE LIST

Home Made Chicken Goujons

CONTAINS ALLERGENS PLEASE SEE LIST

(Please choose Chips or Mashed Potatoes and Peas or Beans)

OR

Linguine Pasta in Tomato Sauce with Grated Cheese (v, gf pasta available)

CONTAINS ALLERGENS PLEASE SEE LIST

Desserts

2 Scoop Ice Cream with a wafer and Chocolate Sauce (v)

CONTAINS ALLERGENS PLEASE SEE LIST

Warm Chocolate Brownie with Ice Cream and Chocolate Sauce (v, gf)

CONTAINS ALLERGENS PLEASE SEE LIST

Fresh Fruit Salad (v, ve, gf)

£9.95 – 1 course

£13.95 – 2 courses

£16.95 – 3 courses

Our children's menu is available for our guests up to 10 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>	27.50	5.50	6.90	8.25
2	Chardonnay, Las Manitos, Chile <i>Unoaked and fresh with lime and tropical flavours, hints of baked apple and a long finish.</i>	29.95	6.10	7.05	8.40
3	Sauvignon Blanc, El Picador, Chile <i>Intense and fruity aromas of ripe gooseberry and zesty and crisp in the mouth.</i>	32.00	6.45	7.25	8.45
4	Pure Pinot Grigio, Ca'Tesore, Italy <i>A delightful expressive, dry wine with refreshing apple and citrus flavours.</i>	32.00	6.45	7.25	8.45
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>	29.95			
<u>Medium Bodied & Fruity</u>					
6	Chenin Blanc, Mineralium, France <i>Taut and fresh with a super fruit intensity</i>	31.95			
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>	30.95			
<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>	38.50			
9	Viognier, Los Coches, Chile <i>Zesty peach and apricot flavours, clean and refreshing.</i>	35.95			
10	Chablis, Domaine des Marronniers, Burgundy, France <i>Typical steely style from one of the most highly respected Winemakers in Chablis.</i>	49.50			

Panorama Restaurant

Wine Menu

<i>Bin</i>		750ml bottle	125ml glass	175ml glass	250ml glass
Rosé Wine					
12a	Pure Pinot Rose Ca'Tesore, Italy <i>Refreshing and delicate, pale dry rose from Pinot Grigio grapes.</i>	32.00	6.45	7.25	8.45
12b	Zinfandel Rose, Route 6o6, California USA <i>Plenty of strawberry fruit flavors in the classic blush, with the signature sweetness.</i>	32.00	6.45	7.25	8.45
Red Wine					
<u>Light & Fruity</u>					
13	Tempranillo, Campo Nuevo, Navarra, Spain (V) <i>Youthful red berry fruit with hedgerow flavours.</i>	29.95	6.10	7.05	8.40
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>	32.00	6.45	7.25	8.45
15	Rioja Vega, Tempranillo, Bodegas Muerza, Spain <i>A silky fruity wine with a little spice and classic Rioja earthiness.</i>	31.95			
<u>Medium Bodied & Fruity</u>					
16	Shiraz Malbec, Las Manitos, Chile <i>A rich and soft mouthful of succulent berry fruit.</i>	34.00	6.65	7.45	8.65
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>	32.95			
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>	31.95			
19	Montepulciano d'Abruzzo, Taverna Nova, Italy <i>Attractive berry fruits with a hint of gentle spice.</i>	36.00			
20	Old Vines Carigan, Coquile de Terre, France <i>Profoundly enjoyable red with lush fruits and soft integrated tannins.</i>	35.50			
21	Château Moulin de Mallet Bordeaux, France <i>A crafted wine packed with ripe Merlot fruit and Gentle tannins.</i>	37.00			
<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>	33.50			
24	Shiraz, Pitchfork, Australia <i>Very good concentration of fruit. Ripe blackberries and soft tannins combine delightfully.</i>	33.50			

Panorama Restaurant

Wine Menu

<i>Bin</i>		750ml bottle	125ml glass
Champagne and Sparkling Wine			
26	Baron de Beaupre Brut NV, Epernay, France <i>Fresh and vivacious, the perfect party Champagne.</i>	54.00	9.95
28	Gardet Cuvee Rose, France <i>Delicate summer fruits</i>	90.00	
29	Gardet Brut Tradition NV, Chigney-les-Roses, France <i>Elegant and rich with a biscuity finish</i>	80.00	
30	Laurent Perrier Brut NV, Tours-Sur-Marne, France <i>Light in body and texture with citrus tones.</i>	90.00	
31	Laurent Perrier Brut Rosé Reserve NV, Tours-Sur-Marne, France <i>The Pinnacle of Pink Champagne.</i>	110.00	
32	Dom Pérignon Brut Vintage, Epernay, France <i>Reassuringly expensive. Simply exquisite</i>	199.00	
33	Jules Larose Blanc de Blancs Brut N.V, France <i>Fruity, sparkling wine for any occasion.</i>	30.00	
34	Pure Prosecco - NV – Veneto, Italy <i>Light and refreshing.</i>	31.50	7.95

Liqueurs, Ports and Coffee

Baileys	£4.25	Liqueur Coffee	£6.95
Tia Maria	£4.25	<i>Choose from the following:</i>	
Amaretto	£4.40	<i>Baileys</i>	
Glavva	£4.25	Jamesons Whiskey	
Cognac	From £4.60	Captain Morgan Rum	
		Smirnoff Vodka	
		Cointreau	
Ruby Port	£4.05		
LBV Port	£4.30		