

Panorama Restaurant

Sunday Lunch

First Course

Chef's Freshly Prepared Butternut Squash Soup with Croutons (v, ve)

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Pate with Homemade Toasted Focaccia Bread, Balsamic Dressed Mixed Leaves and House Chutney (gluten free bread available)

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Melon with Fruit Coulis and Refreshing Sorbet (v, ve & gf)

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Raven Hall Fishcake with Tartar Sauce, Salad and Lemon

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Hummus with Olive and Roasted Pepper Tapenade- Toasted Focaccia Bread (v, ve -gf bread available)

Main Course

Roast Sirloin of Beef with Rich Gravy (served medium rare- please ask your waiter if you would prefer well done)

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Roast Loin of Pork with Apple Sauce

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Roast Breast of Turkey with Sage Stuffing

All Roast served with Fresh Vegetables, Carrot and Swede Mash, Yorkshire Pudding and Roast Pan Gravy

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Vegan Wellington with, Roast Potatoes, and Napoli Sauce (v, ve)

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Smoked Salmon and Samphire Linguine in a White Wine Cream Sauce (gf pasta available)

Dessert Course

Sticky Toffee Pudding with Rich Toffee Sauce and Vanilla Ice Cream (v)

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Vegan Meringue with Coulis and Berry Compote (ve)

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Assorted Dairy Ice Creams (v)

(Chocolate, Vanilla or Strawberry-Vegan Ice Cream Available)

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Lemon Torte with Coulis and Lemon Sorbet

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Fresh Fruit Salad in a Light Sugar Syrup with Fruit Sorbet (V Ve Gf)

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Cheeseboard

(Stilton, Mature Cheddar, Wensleydale, Continental Brie

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

(£5 Supplement)

1 Course £17.95 2 Courses £23.45 3 Courses £28.95

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