



Main courses

Portobello mushroom stuffed with spinach and feta
sun blushed tomato and chickpea cake, herb dressing (VE)

Grilled pork loin with English Cheddar
Pork loin topped with apple relish and cheddar
crushed potato cake, peas and chantenay carrots

BBQ breast of chicken
baked potato stuffed with sour cream and spring onion
corn fritter, seasonal greens

Desserts

Chocolate torte
Biscoff crumb, forest fruit compote (VE)

Strawberry cheesecake
mango coulis, vanilla cream (VE)

Kempton Park Cheese Board *£10 per person*

Brie, Mature Cheddar and Stilton Blue
grapes, quince paste, chutney and artisan cheese biscuits



Scan Me

Or visit this url: mnu.mx/Panoramic-2026 to
see our allergen menus

*We cannot guarantee that any items are completely allergen free, due to being produced in a kitchen
that contains ingredients with allergens.*

*If you would like any more information on allergens in the food or drink ask a member of catering staff
for the allergen information*

