

# KEMPTON PARK PANORAMIC

## STARTERS

Cream of mushroom soup, crème fraiche and chopped chives  
Served with individual penny loaves (V) 94 Kcal



Chicken and tarragon terrine, pickled vegetables and balsamic glaze (NGCI/DF) 231 Kcal



Heritage tomato and quinoa salad, whipped "feta", lemon gel, baby leaves and parsley oil (VE)



---

## MAIN COURSES

Gnocchi with torn bocconcini, roasted tomato and basil,  
combined in basil pesto and balsamic dressing (NGCI/V) 553 Kcal.



Contre fillet of beef, pomme puree, roasted shallot and red wine sauce 594 Kcal.



Baked salmon, crushed new potatoes, minted pea puree and lemon hollandaise sauce 650Kcal



---

## DESSERTS

Lemon meringue dome, lemon gel, vanilla infused raspberries (V) 645 Kcal



Eton Mess-Macerated strawberries combined with whipped vanilla cream, meringue,  
strawberry gel and Thai basil(V) 645 Kcal



### Kempton Park Cheese Board £9

British Brie, mature Cheddar, Stilton blue  
homemade tomato chutney, seedless grapes, sourdough Artisan crackers (V) 561 Kcal



Scan Me

Or visit this url: [mnu.mx/KP-Panoramic](http://mnu.mx/KP-Panoramic)  
to see our allergen menus

To guide you to better food choices for our planet, we have teamed up with Klimato to present climate labels on our menus. Klimato assesses the emissions related to each stage of the food product lifecycle to calculate the carbon footprint of the dishes served during the event.



The Klimato label indicates whether a dish has low, medium or high carbon footprint.

Climate labelled by Klimato

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff.

