

Panoramic Restaurant

Starters

Roasted red pepper and tomato soup, spiced roast chickpea crumb and chervil cream (NGCI/VE) 94 Kcal.



Ham hock and parsley terrine, pickled heritage carrot and cauliflower florets, toasted croute, Dijon mustard dressing and watercress (NGCI/DF) 282 Kcal.



Beetroot gravadlax, celeriac remoulade, pickled radish, lemon oil and dill fronds (NGCI/DF) 231 Kcal.



Main courses

Roasted butternut squash and spinach gnocchi with a champagne cream sauce, crumbled feta with torn croutons and crispy sage leaves

(NGCI/VE) 594 kcal.



Slow cooked pressed pork belly topped with pancetta and apricot salsa verde, parsley potato, kale, baked heritage carrot and Vermouth sauce (NGCI/VE) 738 Kcal.



Herb Roasted British chicken topped with pancetta and apricot salsa verde, parsley potato, kale, baked heritage carrot and poultry sauce

(NGCI/DF) 553 Kcal.



Dessert

Dark chocolate torte, scented clementine gel, vanilla cream and chocolate butterfly (NGCI/V) 621 Kcal.



Mango and coconut panna cotta, limoncello coulis with mango and mint salsa (NGCI/VE) 596 Kcal



Cheeseboard

British Brie, Mature Cheddar, Stilton Blue homemade tomato chutney, seedless grapes and sourdough Artisan crackers

(V) 561 Kcal.



Interna