

## Tuesday 14<sup>th</sup> March 2023

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Coffee, Breakfast Rolls, Biscuits  
Selection of Handcrafted Canapés  
Fresh Hobbs House Bakery Bread, Butter



### STARTER

#### **Pea & Mint Soup**

sumac crème fraîche

#### **Indian Spiced Cauliflower**

tofu & shallot bhaji, pickled pomegranate, mint, mango gel

#### **Cointreau & Tarragon Cured Salmon**

yuzu & pickled vegetables

#### **Smoked Goats' Cheese Tart**

English charcuterie, hot mustard



### MAIN COURSE

#### **Beetroot, Plum, Tomato Tarte Tatin**

carrot, rutabaga, lentil

#### **Supreme of Sea Trout**

coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

#### **Loin of English Pork**

apricots, pigs' cheek & sage beignet, garlic pomme purée

#### **Loin of Venison**

sauté Jerusalem artichoke, mushroom purée, King oyster, redcurrant, port jus

#### **Panoramic Signature Steak (served medium)**

30-day dry aged rib-eye of Hereford beef, peppercorn sauce, fries



### DESSERT

#### **Chocolate Salted Choux Bun**

praline cream, caramel sauce

#### **Passion Fruit Pebble**

vanilla mousse, sponge, mango sundae, golden chocolate

#### **Chocolate Panna Cotta**

chocolate syrup, Chantilly cream, honeycomb

#### **Apple & Blackberry Cannelloni**

caramelised apple gel



### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



### FULL AFTERNOON TEA



# Wednesday 15<sup>th</sup> March 2023

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## PANORAMIC RESTAURANT

Coffee, Breakfast Rolls, Biscuits  
Selection of Handcrafted Canapés  
Fresh Hobbs House Bakery Bread, Butter



### STARTER

#### **Tomato & Mascarpone Soup**

roast garlic croutons

#### **Indian Spiced Cauliflower**

tofu & shallot bhaji, pickled pomegranate, mint, mango gel

#### **Cointreau & Tarragon Cured Salmon**

yuzu & pickled vegetables

#### **Parsley & Ham Hock Terrine**

sauce gribiche, gaufrettes



### MAIN COURSE

#### **Wild Mushroom & Spinach Cannelloni**

tomato sauce, kale, tarragon crumb

#### **Cod Grenobloise**

crispy mussels, cockles, creamed leeks

#### **Loin of English Pork**

apricots, pigs' cheek & sage beignet, garlic pomme purée

#### **Sauté Lambs' Liver**

masala onion, capers, colcannon

#### **Panoramic Signature Steak (served medium)**

30-day dry aged rib-eye of Hereford beef, peppercorn sauce, fries



### DESSERT

#### **Chocolate Salted Choux Bun**

praline cream, caramel sauce

#### **Passion Fruit Pebble**

vanilla mousse, sponge, mango sundae, golden chocolate

#### **Chocolate Panna Cotta**

chocolate syrup, Chantilly cream, honeycomb

#### **Apple & Blackberry Cannelloni**

caramelised apple gel



### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



### FULL AFTERNOON TEA



# Thursday 16<sup>th</sup> March 2023

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## PANORAMIC RESTAURANT

Coffee, Breakfast Rolls, Biscuits  
Selection of Handcrafted Canapés  
Fresh Hobbs House Bakery Bread, Butter



### STARTER

#### **Sweet Potato, Coconut, Chilli Soup**

vegetable crisps, coriander cress

#### **Indian Spiced Cauliflower**

tofu & shallot bhaji, pickled pomegranate, mint, mango gel

#### **Cointreau & Tarragon Cured Salmon**

yuzu & pickled vegetables

#### **Parsley & Ham Hock Terrine**

sauce gribiche, gaufrettes



### MAIN COURSE

#### **Parsnip, Sesame & Edamame Spring Roll**

cauliflower, cashew butter, sweet chilli sauce

#### **Supreme of Sea Trout**

coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

#### **Loin of English Pork**

apricots, pigs' cheek & sage beignet, garlic pomme purée

#### **Loin of Venison**

sauté Jerusalem artichoke, mushroom purée, King oyster, redcurrant, port jus

#### **Panoramic Signature Steak (served medium)**

30-day dry aged rib-eye of Hereford beef, peppercorn sauce, fries



### DESSERT

#### **Chocolate Salted Choux Bun**

praline cream, caramel sauce

#### **Passion Fruit Pebble**

vanilla mousse, sponge, mango sundae, golden chocolate

#### **Chocolate Panna Cotta**

chocolate syrup, Chantilly cream, honeycomb

#### **Apple & Blackberry Cannelloni**

caramelised apple gel



### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



### FULL AFTERNOON TEA



**Friday 17<sup>th</sup> March 2023**

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**PANORAMIC RESTAURANT**

Coffee, Breakfast Rolls, Biscuits  
Selection of Handcrafted Canapés  
Fresh Hobbs House Bakery Bread, Butter



**STARTER**

**Wild Mushroom Soup**

tarragon crème fraîche

**Indian Spiced Cauliflower**

tofu & shallot bhaji, pickled pomegranate, mint, mango gel

**Cointreau & Tarragon Cured Salmon**

yuzu & pickled vegetables

**Parsley & Ham Hock Terrine**

sauce gribiche, gaufrettes



**MAIN COURSE**

**Butternut Squash**

garlic, Roscoff onion, parsley & sourdough crumb, ewes cheese sabayon

**Cod Grenobloise**

crispy mussels, cockles, creamed leeks

**Loin of English Pork**

apricots, pigs' cheek & sage beignet, garlic pomme purée

**Sauté Lambs' Liver**

masala onion, capers, colcannon

**Panoramic Signature Steak (served medium)**

30-day dry aged rib-eye of Hereford beef, peppercorn sauce, fries



**DESSERT**

**Chocolate Salted Choux Bun**

praline cream, caramel sauce

**Passion Fruit Pebble**

vanilla mousse, sponge, mango sundae, golden chocolate

**Chocolate Panna Cotta**

chocolate syrup, Chantilly cream, honeycomb

**Apple & Blackberry Cannelloni**

caramelised apple gel



**CHELTENHAM CHEESEBOARD**

apricots, grapes, chutney, butter, biscuits



**FULL AFTERNOON TEA**



*Allergen 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.* This menu is subject to change