

KEMPTON PARK PANORAMIC

Starters

Carrot and coriander soup
Served with individual penny loaves 94 Kcal



Smoked salmon roulade served with horseradish cream, pickled cucumber, baby leaves and brioche toast (NGCI/DF) 231 Kcal.



Sweet and sour compressed watermelon served with whipped feta, grilled apricots. Pomegranate and apricot gel and baby leaves

Main courses

Suffolk farmed chicken breast served with braised leg croquette, wilted spinach and peas, rich chicken jus 594 Kcal



Pan seared cod loin served with wilted spinach and peas, pomme puree and champagne sauce



Wild mushroom arancini, roasted heritage beets, tomato salsa, chive oil (NGCI/DF) 553 Kcal.



Dessert

Strawberry cheesecake, clotted cream and vanilla infused strawberries (V) 645 Kcal



Eaton Mess

Caramelised white chocolate dome, raspberry coulis, cocoa soil (V) 645 Kcal



Kempton Park cheese board £9

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



Scan Me

Or visit this url:
mnu.mx/KP-Panoramnic
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.

