

Menu Selections



Borrowdale Menu

Please select one dish from each course

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

TO START

Galia melon

new season berry compote, citrus sorbet (v)

Paté of farmhouse chicken and pork

spiced fruit chutney, herb toast

Homemade soup

choose from our selection of favourites

MAINS

Seared fillet of Scottish salmon

with parsley and lemon butter sauce

Porchetta - Slow cooked, herbed and rolled loin and belly of hand reared pork

with apple sauce and roast gravy

Supreme of chicken

with tarragon and grain mustard cream sauce

ALL SERVED WITH FRESH SEASONAL VEGETABLES AND ROASTED POTATOES

DESSERTS

Choux Pastry Profiteroles

with toasted almonds and chocolate sauce

Eton mess

meringue and berries with home-baked shortbread

Crostata - lemon tart

citrus mascarpone cream

Chocolates



Mungrisedale Menu

Please select one dish from each course

TO START

North Lakes prawn avocado and smoked salmon cocktail

music bread

Pressed terrine of ham hock

pea puree, pickled onions and crostini

Homemade soup

choose from our selection of favourites

MAINS

Four hour braised blade of beef

with caramelised shallots, red wine and thyme jus

Char grilled supreme of chicken

Yorkshire pudding, pigs in blanket with chicken gravy

Roasted fillet of cod

with vine tomato sauce, crispy pancetta

**SERVED WITH COURGETTE, HONEY GLAZED
BABY CARROTS, CHAR GRILLED BROCCOLI
AND ROAST POTATOES**

DESSERTS

Chocolate and orange box

with chocolate soil, orange syrup

Sticky toffee pudding

with butterscotch sauce, vanilla ice cream

Mixed berry cheesecake

with passion fruit pearls

Chocolates

Patterdale Menu

Please select one dish from each course

TO START

Heritage tomatoes with goats cheese pearls
basil shoots and aged balsamic

Roasted oak smoked salmon
dill pickled cucumber, capers, horseradish cream

Beetroot and goats cheese tarte tatin
rocket and essence of beetroot (v)

MAINS

Fillet of hand reared pork with 3 hour slow braised belly
spiced apple puree, cider jus

Herb roasted rump of British beef
Yorkshire pudding, shallots, beef gravy and horseradish cream

Three hour slow braised shoulder of Fellside lamb
mini shepherd's pie, mint jus

**PLEASE CHOOSE ONE VEGETABLE AND ONE
POTATO DISH TO ACCOMPANY YOUR MEAL FROM
OUR SELECTION**

DESSERTS

Warm Belgian chocolate fondant
vanilla ice cream

Glazed vanilla creme brulee
shortbread

Baked vanilla cheesecake
honeycomb and raspberry shortbread

Chocolates

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Martindale Menu

Please select one dish from each course

TO START

Salad of roasted and pickled beets
whipped goats cheese, hazelnuts & pea shoots

Salmon gravadlax, Atlantic prawns
white crab mayonnaise

Air dried Woodalls ham, British salami
pickles, toasted sourdough

MAINS

Herb roasted sirloin of British beef
Yorkshire pudding, shallots, beef gravy and horseradish cream

North Lakes fish grill-sea bass and salmon
crispy queenie scallops, white wine chive cream sauce

Garlic and rosemary infused rump of Fellside lamb
mint jelly, red wine sauce

**PLEASE CHOOSE ONE VEGETABLE AND ONE
POTATO DISH TO ACCOMPANY YOUR MEAL FROM
OUR SELECTION**

DESSERTS

Raspberry and hazelnut pavlova

Chocolate and Salted Caramel Delice
crème Chantilly and Alphonso mango

Old English lemon posset
strawberries, granola crunch

Chocolates