

Menu Selections

Borrowdale Menu

Please select ONE course from each to create your personal menu

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

Seared fillet of Scottish salmon

parsley and lemon butter sauce

Porchetta - Slow cooked

herbed and rolled loin of belly of
hand reared pork

apple sauce and roast gravy

Supreme of chicken

tarragon and grain mustard cream sauce

- served with fresh seasonal vegetables and roasted potatoes -

Choux pastry profiterole

with toasted almonds and chocolate sauce

Eton mess, meringue and berries

with home baked shortbread

Crostata - Lemon tart

citrus mascarpone cream

Coffee with After Eights

£25.00 per person

Mungrisedale Menu

Please select ONE course from each to create your personal menu

North Lakes prawn, avocado and smoked salmon cocktail

music bread

Pressed terrine of ham hock

pea purée, pickled onions and crostini

Homemade soup

choose from our selection of favourites

Four hour braised blade of beef

caramelised shallots, red wine and thyme jus

Char grilled supreme of chicken

with Yorkshire puddings, pigs in blankets
with chicken gravy

Roasted fillet of cod

wine tomato sauce, crispy pancetta

- served with courgette, honey glazed baby carrots,
char grilled broccoli and roast potatoes -

Chocolate and orange box

chocolate soil, orange syrup

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Mixed berry cheesecake

passion fruit pearls

Coffee with After Eights

£29.00 per person

Patterdale Menu

Please select ONE course from each to create your personal menu

Heritage tomatoes

with goats cheese pearls, basil shoots and aged balsamic

Roasted oak smoked salmon

with dill pickled cucumber, capers, horseradish cream

Baked tart of spinach and Parmesan (v)

rocket and essence of beetroot

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

3 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 -

Warm Belgian chocolate fondant

with vanilla ice cream

Glazed vanilla crème brûlée,

shortbread

Quenelles of apple, strawberry and passion fruit mousse

with citrus sorbet

Coffee with After Eights

£31.50 per person

Martindale Menu

Please select ONE course from each to create your personal menu

Salad of roasted and pickled beets

whipped goats cheese, hazelnuts & pea shoots

Salmon gravadlax, Atlantic prawns

and white crab mayonnaise

Air dried Woodalls ham, British salami

pickles, toasted sourdough

Herb roasted sirloin of British beef

Yorkshire pudding, shallots, beef gravy and horseradish cream

North Lakes fish grill-sea bass and salmon

with 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 -

Raspberry and hazelnut pavlova

White, dark and milk Belgian chocolate mousse

vanilla ice cream

Old English lemon posset

strawberries, granola crunch

Coffee with After Eights

£34.00 per person

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.