

Sample Dinner Menu

Pressed Ham Hock Terrine,
Crisp Leaves, Beetroot and Horseradish Chutney

Chilled Galia Melon Fantail,
Seasonal Fruits Berry Compote

Beef Pastrami,
Sun blushed Tomatoes, Rocket Leaves, Parmesan Cheese

Smoked Fish Mousse,
Prawn and Cucumber Dressing

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**Cream of Broccoli Soup
or Mango Sorbet**

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Served from our Carving Trolley
Roast Lakeland Sirloin of Beef,
Traditional Yorkshire Puddings, Rich Pan Gravy and Horseradish Cream

Pan fried Supreme of Chicken,
Provençal Sauce

Slow cooked Pork Belly,
Spring Onion Mash Potato, Honey and Thyme Glaze

Poached Fillets of Plaice,
Wilted Spinach, White Wine Cream Sauce

Pan fried Sirloin Steak,
Green Peppercorn Brandy Cream Sauce

Vegetarian Dish: Vegetarian Cannelloni, Tomato and Herb Coulis topped with
Parmesan Cheese

Supplements subject to availability

Fillet Steak £8.00 supplement to be added to the Dinner Price
Served with today's steak sauce

Fillet Steak stuffed with black dub blue £9.50 supplement to be added to the Dinner Price

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Seasonal Vegetables and Potatoes

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Fresh Fruit Salad

Apple and Plum Strudel,
Custard

Trio of Iced Parfait,
Crème Anglaise

Lemon Tart,
Raspberry Coulis

Brandy Snap Basket,
Fresh Strawberry and Cream

A Selection of **Cumbrian and National Cheese** from the trolley

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Coffee with Home Made Petit Fours & Mints

2 Courses and Coffee	£23.45
3 Courses and Coffee	£26.50
4 Courses and Coffee	£30.95