

# Sample Dinner Menu

## **Smoked Salmon Parcel**

*Filled with Prawn Marie Rose, Brown Bread & Butter*

## **Melon & Fresh Fruit Platter**

*With a Duo of Fruit Coulis*

## **Smooth Chicken Liver Pate**

*Red Onion Marmalade, Warm Toast*

## **Baked Field Mushroom**

*Topped with Ham & Stilton, Tomato & Herb Coulis*

## **Marinated Rollmop Herring**

*Lemon Mayonnaise, Crisp Salad, Brown Bread & Butter*

~ooOoo~

## **Homemade Cream of Vegetable Soup**

*Topped with Crisp Croutons*

## **Refreshing Fruit Sorbet**

~ooOoo~

## **Tender Roast Topside of Beef**

*With Yorkshire Pudding & Pan Gravy*

## **Succulent Roast Leg of Lakeland Pork**

*Apple Sauce, Crisp Crackling, Sausage Meat Stuffing, Light Pork Jus*

## **Slow Roasted Lakeland Turkey**

*With Chipolata & Bacon Roll, Stuffing & a Light Turkey Gravy*

## **Baked Fillet of Haddock**

*With a Tomato & Herb Crust, Crushed New Potato, Butter Cream & Chive Sauce*

## **Vegetable & Blue Cheese Crumble**

*Topped with Oatmeal, Crusty Baguette, Crisp Green Salad*

## **Pan Fried Breast of Gressingham Duck**

*Stir Fry of Vegetables, Rich Hoi Sin Sauce*

## **Chargrilled 8oz Rump Steak**

*Had Cut Real Chips, Creamy Peppercorn Sauce*

## **Baked Supreme of Chicken**

*Mushroom Risotto, White Wine Cream*

~ooOoo~

## **Chocolate Torte**

*Chantilly Cream & Chocolate Sauce*

## **Everyone's Favourite - Knickerbocker Glory**

## **Apple & Sultana Crumble**

*Light Vanilla Custard*

## **Lemon Cheesecake**

*With Thick Lakeland Pouring Cream, Fruit Coulis*

## **Cheese & Biscuits**

~ooOoo~

**Why not indulge in a fine Port or our fabulous Dessert wine**

Chateau De Boisson Cadillac Dessert wine (125ml) **£4.25**

Cockburn's Fine Ruby Port 50ml **£3.25**

Taylors Late Bottled Vintage 50ml **£3.50**

~ooOoo~

**2 Course £18.95      3 Course £20.95      4 Course £22.95**

**Freshly Brewed Coffee and Mints £1.50 per person**