



BORROWDALE HOTEL

Sunday Lunch

Roasted Summer Squash & Ginger Soup

Bread Roll & Local Butter

Smooth Chicken Liver Mille-Feuille

Rhubarb Chutney, Apple & Watercress

Scottish Salmon & King Prawn Summer Roll

Pickled Radish

Salted Beetroots

Orange & Hazelnut Salad (Vg)

Sorbet

Roasted Sirloin of Lakeland Beef

Yorkshire Pudding, Roast Gravy

Roasted Eden Valley Pork Loin

Crackling, Apple Sauce

Pan Seared Free Range Chicken

Chasseur Sauce

Oven Baked Atlantic Cod Loin

Shellfish Sauce

Charred Vegetable Potato Gnocchi

Heirloom Tomato Salsa

Smoked Fish & Meat Platter

Avocado & Baby Prawns

All Served with Seasonal Vegetables Panache, Roast Potatoes & New Potatoes

Summer Berry Pavlova

Raspberry Sorbet

Chocolate Tart

Honeycomb, Vanilla Anglaise

Dark Rum & Sticky Date Pudding

Salted Caramel Sauce, Vanilla Ice Cream

Trio of Local Cheeses

Savoury Biscuits, Celery, Fruit Chutney

Coffee or Tea

