

SKIDDAW HOTEL

SEASONAL À LA CARTE MENU

APPETIZERS

Pan-Fried Scallop

On cauliflower purée, fresh asparagus spears & basil pesto dressing

£6.95

Smoked Sliced Duck Breast

Crisp iceberg lettuce, cucumber ribbons, spring onions & hoi sin sauce

£6.75

Sweet Potato & Blue Cheese Frittata (v)

Wild rocket, fresh apple & pecan salad

£6.50

Savoury White Crab Meat & Prawns

Served with filo pastry disc, tomato, pepper & garlic dressing

£6.95

Homemade Game Terrine

Red onion marmalade, toasted briôche & damson chutney

£6.95

Lightly Poached Egg & Rich Avocado Guacamole (v)

On a toasted English muffin topped with hollandaise sauce

£6.50

Vegan Noodles (v)

Courgettes noodles with fresh mangetout peas tossed with coriander, parsley, and thyme in a fresh maple lemon dressing

£6.50

INTERMEDIATE

Soup of the Day

£4.95

Sorbet of the Day

£3.25

Food Allergies and Intolerances: before you order your food and drinks please speak to a member of staff if you would like to know about our ingredients.

MAINS

Grilled Lamb Cutlets

Green pea purée, Cocklakes grilled black pudding, crisp smoked bacon lardons & mint jelly

£14.50

Baked Fillet of Cod

Parmesan & herb crust, sorrel and watercress veloute, garnished with micro herb

£14.85

Grilled Fillet of Seabass

On buttered jersey new potatoes, chives, sweet rhubarb purée, black pepper & lemon dressed watercress

£15.45

Chef's British Veal Casserole

Tomato, sliver skin onions and white wine sauce, basmati rice, crispy air dried ham

£16.25

Crisp Smoked Pork Belly

Sage & onion, potato cake, caramelised bramley apples & cider jus

£14.75

Rump Steak

Mushrooms, grilled tomato, beer battered onion rings and homemade chips,

Served with a choice of three sauces:

Brandy & peppercorn // Diane // Red wine & rosemary

(£3.95 Supplement for residents only)

£17.95

VEGETARIAN MAINS

Spinach & Mushroom Lasagne

Mushroom, spinach & cheese layered between lasagne sheets topped with béchamel sauce & cheddar cheese with garlic bread

£12.50

Sweet Potato & Spinach Curry

Chunky sweet potato, onions & spinach in a madras style curry sauce with mango chutney, naan bread

£12.50

Red Pepper, Bean & Aubergine Chilli

Sweet red peppers, black turtle beans, kidney beans & chunky aubergine with boiled rice

£12.50

Tomato, Asparagus & Black Olive Tagliatelle

Fresh asparagus, black olives bound in a tomato provencal sauce with tagliatelle pasta

£12.50

SIDES

Beer Battered Onion Rings

Homemade Chips

Side Salad

£3.25 *each*

DESSERTS

Homemade Apricot & Almond Crumble

Custard or vanilla ice cream

£5.95

Chef's Sticky Toffee Pudding

Toffee sauce, English Lakes thunder & lightening ice cream or custard

£5.95

Double Chocolate Tart

Sweet pastry filled with rich chocolate ganache and chocolate mousse, topped with assorted sweets and white and milk chocolate shavings

£5.95

Mango, Lime & Coconut Cheesecake

A crisp biscuit base topped with a creamy coconut flavoured cheesecake swirled with a mango and lime sauce

£5.95

Selection of Local Cheeses

Grapes, celery sticks, red onion marmalade chutney with a selection of biscuits

£5.95

Selection of Ice Cream

Vanilla, strawberry, chocolate or English Lakes thunder & lightening

£5.95

Tea, Coffee & Mints

LOCAL CHEESES

For a selection of 3 cheese this is a £5.00 supplement with any additional cheese at menu cost

Old Applebain

Crumbly & Open texture with a slightly acidic flavour and a r creamy aftertaste. Made to an old Westmorland recipe.

£0.95

Cumberland Farmhouse Oak Smoked

Matured for 4 months then smoked over oak.

£0.95

Blue Whinnow

Delicately flavoured, firm bodied cheese with equally delicate bluing.

£0.95

Eden Chieftain

Creamy, award winning Close Textured vintage cheddar with a well-rounded flavour.

£0.95

Hootenanny

This semi-hard cheese is snow white in colour with a rich creamy texture and fresh delicate flavour.

£0.95

SKIDDAW HOTEL

www.lakedistricthotels.net/skiddawhotel