

# DIAMOND MENU

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Please make one selection per course from the following menu:

## STARTER

Roast tomato & red pepper soup (V)\*\*\*\*

Spiced sweet potato soup (V)\*\*\*\*

Parsnip soup with smoked bacon\*\*\*\*

Duck leg & noodle salad with beansprouts, spring onions, baby shoots, shredded carrot with a ginger & orange dressing

Honey glazed goats cheese crouton with beetroot chutney & balsamic syrup (V)

Chicken liver parfait with brandy soaked sultanas & brioche

Smoked haddock fishcake with sauce gribiche\*\*\*

Seafood cocktail of crayfish, prawns & flaked smoked salmon with a marie-rose sauce served on crisp lettuce, baby tomatoes & cucumber

Bruschetta of feta cheese & tomato with a balsamic glaze (V)

## MAIN

Slow roast sirloin of beef with fondant potato, seasonal roast vegetables, Yorkshire pudding & roasting gravy\*\*\*  
(£2.50 per person supplement)

Cumbrian roast chicken breast stuffed with sun blushed tomatoes, mozzarella & pesto served with crushed new potatoes, green beans and a roasted tomato sauce

Cumbrian roast chicken breast served with sautéed new potatoes, crushed root vegetables and petite mushroom & onion gravy

Pinks of Cumbria pork sausage & buttered mash served with caramelised onion gravy

Roast loin of pork with sweet potato & celeriac hash, green beans & wholegrain mustard cream

Individual beef & ale pie served with new potatoes & roasted vegetables\*\*\*\*

Pan-fried sea bass fillet infused with tarragon & basil, served with crushed new potatoes, carrots, courgettes and a butter sauce

Cumbrian slow roasted rump of lamb served with dauphinoise potatoes, vegetable hash & rosemary jus

Mini shepherd's pie and a confit lamb shoulder served with pickled red cabbage & port jus

Grilled salmon fillet with caper & herb potatoes, spring crushed peas, topped with a butter sauce

## VEGETARIAN

Roasted gnocchi served with petit mushrooms, spinach & peas in a parmesan cream (V)\*

Grilled halloumi & Mediterranean vegetable stack served with a pesto dressing & seasonal accompaniments (V) (SD)

Grilled flat mushroom topped with parmesan & herb crust, asparagus, accompanying potatoes and seasonal vegetables (V) (SD)

Butternut squash arancini served with a yellow pimento sauce, accompanying potatoes & seasonal vegetables (V)\*\*

## DESSERT

Marbled chocolate tulip filled with a passion fruit chocolate mousse

Trio of mini desserts: chocolate cheesecake, banoffee tart & raspberry pavlova

Chocolate & strawberry pavlova (GF available)

Raspberry & honeycomb cheesecake with raspberry syrup

Sticky toffee pudding with a butterscotch sauce & honeycomb mascarpone\*\*\*\*

Salted caramel & apple crumble tart with butterscotch mascarpone

Chocolate tart served with a salted pretzel & chocolate chantilly cream

Warm chocolate brownie with marshmallow mascarpone\*\*\*\*

White chocolate & raspberry crème brûlée with short bread biscuit

Sorbet served with fresh berries (SD)

## FOLLOWED BY

Tea & coffee

\* Not available for guest numbers over 25

\*\* Not available for guest numbers over 40

\*\*\* Not available for guest numbers over 100

\*\*\*\* Not available for guest numbers over 120

(V) Vegetarian

(SD) Special diets - can be adapted to suit gluten free, vegan and dairy free guests

Isla Gladstone

All prices include VAT