

PLATINUM MENU

Please make one selection per course from the following menu:

STARTER

Spiced sweet potato soup (V)****

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

Parsnip & smoked bacon soup****

Honey glazed goat's cheese crouton with beetroot chutney & balsamic syrup (V)

Chicken liver parfait with brandy soaked sultanas & brioche

Smoked haddock fishcake with sauce gribiche***

Ploughman's plate of smoked ham, Lancashire cheese and pork pie served with pickles & chutney

Lancashire cheese & red onion tart with rocket salad and port & honey dressing (V)

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

MAIN

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

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

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

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

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

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

VEGETARIAN

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

Penne pasta with olives, sun-blushed tomatoes, rocket and pesto cream (V)*

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

DESSERT

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

Salted caramel & apple crumble tart with butterscotch mascarpone

Chocolate & orange torte with berries

Chocolate brownie with marshmallow mascarpone****

White chocolate & raspberry crème brûlée with short bread

Lemon meringue pie with raspberry syrup

Raspberry & honeycomb cheesecake with raspberry syrup

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



All prices include VAT