

# BRONZE MENU £23.00

# CHICKEN LIVER PARFAIT

Onion marmalade, toasted sourdough

#### CLASSIC PRAWN COCKTAIL

Baby gem, farmhouse brown bread, Marie rose sauce

# BAKED FLAT CAP MUSHROOM

Goats cheese, apple and plum chutney

# LEEK & POTATO SOUP

Chive oil

### PAN FRIED SALMON

Smoked haddock and parsley chowder

### CUMBRIAN LEG OF LAMB

Savoury stuffing, garden mint sauce, pan jus

# SLOW ROASTED HAM

Caramelised pineapple glaze

#### STUFFED RED BELL PEPPER

Spiced ratatouille, couscous, blue cheese, basil oil

# APPLE & CINNAMON CRUMBLE

Custard

### LEMON TART

Raspberry sorbet

### VANILLA CRÈME BRÛLÉE

Shortbread biscuit

# SELECTION OF CUMBRIAN

CHEESES & BISCUITS

Celery, grapes and chutney

COFFEE & MINTS

# SILVER MENU £24.00

#### CUMBRIAN VEGETABLE BROTH

### LOCAL GAME TERRINE

Sweet onion chutney, granary bread

# SMOKED SALMON

Crème fraîche, capers, shallots and candied lemon

# ASPARAGUS & WILD MUSHROOM TARTIFT

Goats cheese gratin

### FELL BRED LAMB SHANK

Braised red cabbage and port, lamb jus

### LAKES BREAST OF CHICKEN

Gratin potato, bacon and baby onion sauce

### COD LOIN WITH HERB CRUST

Baby spinach, pesto dressing

#### SPINACH & RICOTTA STRUDEL

Char-grilled vegetables, tomato sauce

### STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

## STRAWBERRY CHEESECAKE

Fruit coulis, poached strawberries

# DARK CHOCOLATE TORTE

White chocolate sauce

# SELECTION OF CUMBRIAN CHEESES & BISCUITS

Celery, grapes and chutney

COFFEE & MINTS

# GOLD MENU £25.00

# FETA CHEESE & SUN BLUSHED TOMATO SALAD

Baby gem, croutons and parmesan

# EDEN SMOKERY SMOKED CHICKEN

Apple and walnut salad

# ROASTED PLUM TOMATO SOUP

Basil oil

### MACKEREL PÂTÉ

Dill and lemon, toasted sourdough

# ROAST SIRLOIN OF BEEF

Bordelaise sauce, Yorkshire pudding, horseradish

### CRISPY PORK BELLY

Buttered savoy cabbage, mash potato, red wine jus

### FILLET OF SEA BASS

Stir fry vegetables, egg noodles, black bean sauce

### WILD MUSHROOM & PEA RISOTTO

Parmesan and chive

### BAILEYS BREAD & BUTTER PUDDING

Custard

#### DARK CHOCOLATE TART

Chocolate ice cream

### RASPBERRY DELICE

Raspberry sorbet, Chantilly cream

## SELECTION OF CUMBRIAN CHEESES & BISCUITS

Celery, grapes and chutney

COFFEE & MINTS

## MENU ONE

LEEK & POTATO SOUP

Chive oil

CUMBRIAN LEG OF LAMB

Savoury stuffing, garden mint sauce, pan jus

LEMON TART

Raspberry sorbet

TEA OR COFFEE WITH CHOCOLATE MINTS

### MENU TWO

LOCAL GAME TERRINE

Sweet onion chutney, granary bread

LAKES BREAST OF CHICKEN

Potato fondant, bacon and baby onion sauce

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

TEA OR COFFEE WITH CHOCOLATE MINTS

### MENU THREE

FAN OF MELON

Forest fruit compote, fruit sorbet

ROASTED SIRLOIN OF BEEF

Bordelaise sauce, Yorkshire pudding, horseradish cream

BAKED VANILLA CHEESECAKE

Fruit coulis, poached strawberries

TEA OR COFFEE WITH CHOCOLATE MINTS

### MENU FOUR

CHICKEN LIVER PÂTÉ

Onion marmalade, toasted sourdough

ROAST LOIN OF PORK

Sage and onion mash, calvados cream

DARK CHOCOLATE TORTE

White chocolate sauce

TEA OR COFFEE WITH CHOCOLATE MINTS

#### BUFFET MENUS

# HOT BUFFET

£12.50 per person

BEEF LASAGNE
BALTI CHICKEN CURRY
SWEET POTATO & SPINACH CURRY
GARLIC BREAD
BASMATI RICE
POPPADUMS & MANGO CHUTNEY

POPPADUMS & MANGO CHUTNEY
POTATO WEDGES

# CLASSIC BUFFET

£12.95 per person

SELECTION OF FRESH SANDWICHES

ASSORTED PIZZA SLICES

CHICKEN GOUJONS

VEGETABLE SPRING ROLLS

SAUSAGE ROLLS

ASSORTED QUICHE

CHUNKY CHIPS

MIXED SALAD

# CUMBRIAN BUFFET

£14.95 per person

TATTIE POT

CUMBERLAND PIE

SKILLET OF CUMBERLAND SAUSAGE & MASH

RUSTIC BREAD & BUTTER

RED CABBAGE & GHERKINS

### AFTERNOON TEA BUFFET

£16.50 per person

ASSORTED SANDWICHES

MINI CAKES

CHOCOLATE ECLAIRS

MINI ETON MESS

SCONE, JAM AND CREAM

MACROONS

TEA/COFFEE

### SWEET TOOTH BUFFET

add £4.00 per person

Add a dessert buffet to one of the other buffets (choice of 2 items)

RASPBERRY DELICE
VANILLA CHEESECAKE
LEMON TART
ETON MESS
CHOCOLATE FUDGE CAKE

