



Carriages Restaurant



Carriages Sample Menu

Seared King Scallops

Set beside a spiced cauliflower puree with a crispy pancetta

(V) Roasted Tomato & Goats Cheese Brulee

Served with a tapenade toast

Game Terrine

Accompanied by herb leaf salad and warm toast & a damson chutney

(V) Duo of Asparagus

Asparagus panna cotta set beside chargrilled asparagus



(V) Pea & Watercress Soup

Garnished with pea shoots

V Blackcurrant Sorbet



Lamb Rump with a Garlic & Pine nut crust

On celeriac puree & served with a tomato jam

Guinea Fowl Breast

*With sweet & sour baby onions
then lavished with an orange sauce*

Cajun Spice Salmon Fillet

On pickled fennel with a roasted pepper salsa

(V) Leek, Potato & Goat's Cheese Crumble

With a cream herb sauce

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!



Desserts

Trio of Apple Desserts

Apple & Calvados crème brûlée with red apple crumble tart and an apple shot

Passion Fruit Crème

A light & delicious pudding, drizzled with a elderflower glaze and a compote of berries

Sticky Toffee & Date Pudding

A classic Lakeland dessert served with butterscotch sauce & vanilla ice cream

Conference Pear in Spiced Wine Jelly

Presented with a frozen cardamom parfait

Dark Chocolate Delice

With a caramel sauce, tiramisu ice cream and a chocolate tuille biscuit

A Study of Lemon

A combination of lemon flavours consisting of lemon bavarois, lemon posset and Lemon Sorbet

Chef's Cheeseboard (SUPPLEMENT £2.50 PER PERSON)

*A selection of three fine English cheeses with celery, grapes and biscuits
(ALSO AVAILABLE AS AN EXTRA COURSE £7.50 PER PERSON)*

Ice Cream Selection

Please ask your Waiter for today's delicious choices of ice cream

Carriages 5 crs table d'hôte Menu - £39.95 per person

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order.