

Carriages Menu

STARTERS

Buttered Poached Scallops

saffron hollandaise, sundried tomato puree, spinach & basil coulis

Pear and Stilton Croquette (V)

roasted butternut squash puree, roasted shallots, crispy leeks & fried sage

Guinea Fowl and Duck Terrine

spiced cranberry chutney, dressed wild rocket and melba toast

Mushroom and Avocado Stack (V)

red pepper coulis & micro leaves

- Chef's Soup Of The Day -

MAINS

Balsamic Glazed Pork Belly

chargrilled peach salsa, peach puree, madeira jus

Corn Fed Chicken Breast

stuffed with a basil orange mousse, pesto and sweetcorn puree

Hake Fillet Katsu Curry

sticky rice and sauteed greens

Beetroot Risotto (V)

served with goat cheese, topped with braised baby gem

Tornedos of Beef Rossini (supp. £5.50)

topped with duck liver croutons, boulangère potatoes and truffled madeira jus

DESSERTS

White Chocolate Mousse

elderflower strawberries, strawberry gel & strawberry coulis

A Trio of Lemon

steamed lemon pudding, lemon & ginger sorbet & lemon meringue cheesecake

Sticky Toffee Pudding

butterscotch sauce & gingerbread ice cream

Roasted, Spiced Pineapple & Poached Mulled Pear

served with a passion fruit and pineapple sorbet

Selection of Windermere Ice-Creams and sorbets

please ask your server for details

Chef's Cheese Board (supp.£2.50)

assorted local cheeses, chutney, savoury biscuits, grapes & celery jelly

- Cumbrian Tea or Coffee -

2 COURSES £29.95 | 5 COURSES £39.95