

Sunday Lunch – 19th July 2020

Homemade Cauliflower, Potato and Chive Soup

Homemade Chicken Liver Pate

Red Onion Chutney and Crostini's

Red Wine Poached Pear

Blue Cheese and Walnut Salad with a Balsamic Glaze

Smoked Fish Platter

Horseradish Crème Fraiche

Creamy Garlic Mushrooms

Garlic Ciabatta

Roast Sirloin of Lakeland Beef

Yorkshire Pudding, Horseradish Sauce and Natural Pan Gravy

Roast Cocklakes Turkey

Pig in Blanket and a Natural Pan Jus

Crispy Pork Belly

Apple and Apricot Compote and a Sage Jus

Grilled Seabass

Roast Cherry Tomatoes, Wilted Spinach and a Vierge Sauce

Mediterranean Vegetable Lasagne

Mixed Salad and Garlic Bread

Creamy Rice Pudding with Blueberry Compote

Homemade Tiramisu with Espresso Ice Cream

Strawberry Mille Feuille with White Chocolate Ice Cream

Chocolate and Raspberry Roulade with a Berry Compote

Fresh Fruit Salad with Pouring Cream

Fresh Tea or Coffee and Mints (£2.50 Extra)

If you have any dietary requirements please speak to a member of the Restaurant Team

*If you have any concerns relating to the allergens detailed, please speak to the Restaurant Manager prior to ordering
Cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs*