

PRIVATE DINING

SERVED TO TABLE IN THE HOUSE MAX 12 PEOPLE

SELECTION OF CANAPES

PLEASE SEE SEPARATE CANAPE MENU

STARTERS

LOCALLY SMOKED SALMON

WITH A CHILLI LIME AND GINGER INFUSED CRAB, ON A PICKLED CUCUMBER SALAD

CLASSIC PRAWN COCKTAIL (GF)

GOATS CHEESE WRAPPED IN CUMBRIAN PANCETTA

WITH A BEETROOT SALSA AND DAMSON COMPOTE

CHICKEN LIVER PARFAIT

WITH TOASTED BRIOCHE AND FIG CHUTNEY

SMOKED PIGEON BREAST

ON A WALNUT AND PEAR SALAD, WITH PLUM CHUTNEY

WARM SALAD OF ASPARAGUS, BACON AND POACHED HENS EGG (GF)

APPLE, STILTON, AND CANDIED WALNUT SALAD

WITH A BALSAMIC DRESSING

MAINS

CHICKEN BREAST

ON CRUSHED NEW POTATOES WITH ROASTED GARLIC AND TARRAGON SAUCE (GF)

SADDLE OF LAMB

STUFFED WITH SPINACH, FETA AND PINE NUTS, WITH DAUPHINOISE POTATO

PAN FRIED FILLET OF BEEF

BAKED FIELD MUSHROOMS, FONDANT POTATO, PARSNIP PUREE AND A RED WINE, SHALLOT AND THYME SAUCE

ROASTED VENISON STEAK

WITH BEETROOT DAUPHINOISE AND HEDGEROW SAUCE

SLOW ROASTED SPICED PORK

WITH FONDANT POTATO, CHORIZO SPRING CABBAGE AND A CIDER SAUCE

PAN FRIED FILLET OF SCOTTISH SALMON

WITH A POACHED EGG AND HOLLANDAISE SAUCE

BOUILLABAISSE

A ROBUST TOMATO AND FENNEL FISH AND SEAFOOD STEW, WITH ROUILLE TOAST AND CRUSHED NEW POTATOES

ROASTED VEGETABLE QUINOA

AND SPICED NUTS WITH GLAZED WARM GOAT CHEESE

CHAR GRILLED HALLOUMI

ON A GOLDEN POTATO ROSTI WITH CHILLI SAUCE

ALL MAINS SERVED WITH A SELECTION OF SEASONAL VEGETABLES

DESSERTS

ALL AVAILABLE GLUTEN FREE

LEMON TART WITH BLUEBERRIES

AND OUR OWN LEMON AND LIME ICE CREAM

CHOCOLATE AND DAMSON BROWNIE

WITH DAMSON SORBET

CRÈME BRULEE

WITH GRASMERE GINGER BREAD

RASPBERRY AND VANILLA PANNACOTTA

RICH CHOCOLATE TORTE

WITH COINTREAU CREAM

CITRUS POSSET

AND HONEY SNAP BISCUITS

CHEESE BOARD

COFFEE, TEA AND PETIT FOURS