

Hazelwood Restaurant Supplement Menu

All dishes are made to order, therefore please allow for preparation & cooking time
Guests on Dinner inclusive rates get a **£10 allowance per person** when ordering from this menu

To Begin

Morecambe Bay Shrimps £7

On a Toasted Crumpet with Salad Garnish & Balsamic Dressing

Chef's Homemade Soup of the Day £4

With Crusty Fresh Breads

Local Smoked Black Pudding £6

Mustard Cream, Air Dried Ham & Poached Egg

Salad of the Sea £6

A salad of Sea Bass, Cockles & Cumbrian Crab

Deep Fried Button Mushrooms (v) £6

Filled with Goat's Cheese, Micro Herbs & Tomato Salsa

Confit Duck Leg £7

Watercress & Orange Salad

Main Courses

10oz Rib Eye Steak £22

Cooked to your preference, Hand Cut Chips, Grilled Tomato, Mushrooms & Onion Rings

Sauces Choose from Black Pepper-Blue Cheese-Diane **£2**

Tournedos Rossini £25

8oz Rare Fillet Steak on a Chicken Liver Pate Crouton drizzled with Marsala Wine

Pan Fried Tenderloin of Pork £17

Sautéed Wild Mushrooms, Red Wine Reduction

Local Venison Medallion £19

Pan Fried with Shallots, Juniper Berries, Whisky & Blackcurrant Sauce

Cumberland Chicken £17

Breast wrapped in Pancetta, with a Cumberland Forcemeat Filling

Main Courses

Whole Dover Sole £22

Pan Fried with Lemon & Caper Butter, Oven Roasted Vine Tomato

Roasted Darné of Salmon £15

Warm Mushroom & Prawn Salad

Fennel & Blue Cheese Tarte Tatin (v) £14

Balsamic Dressing

Oven Baked Filled Mushroom (v) £14

Onion Chutney & Crispy Battered Fresh Vegetables

Main Courses presented with chef's selection of seasonal potatoes & vegetables

Puddings

The Original Cartmel Sticky Toffee Pudding £5

Dairy Ice Cream

Belgian Waffle £5

Warm Toffee & Banana Sauce

Chocolate Mousse £5

Caramelised Orange, Boozy Whipped Cream

Eton Mess £5

Homemade Meringue, Berries, lashings of Whipped Cream

Pineapple Fritter £5

Vanilla Ice Cream

Cheese Platter £6 or sharing platter £9

Trio of fine cheese, chutney, biscuits & fruit garnish

Selection of Coffees, Tea & Liqueur Coffees available in the lounge bar from £2

Head Chef Mr Darren Hargan

Allergen/Dietary Information

Should you require any dietary or allergen information on any dish, please ask your server
Who will source the correct information from the chef.

(£10 allowance for residents on a Dinner, Bed and Breakfast rate only. Two courses minimum)
(Please note the supplement menu and carvery menu may not be mixed)