



Sample Dinner Menu

Leek & Potato Soup

Crispy croutons (not gf)

Breaded Brie

Pea shoots & red onion relish

Prawn Cocktail

Marie Rose dressing & shredded lettuce

Smoked Duck Breast

Set on mixed leaves with a balsamic drizzle

Main Courses from the Carvery

Roast Gammon

Served with pineapple & natural gravy

Chef's Chicken Curry

Steamed rice, Naan bread & mango chutney

Cartmel Valley Cumberland Sausage

Served with onion gravy & mash

Homemade Fishcakes

With hand cut chips & tartare sauce

Beetroot & Red Onion Tartin (V)

New potatoes & mixed salad

Chef's daily choice of vegetables and potatoes

Sticky Toffee Apple Crumble

Vanilla custard

Honeycomb Golden Nugget Cheesecake

Served with whipped cream

Fresh Fruit Salad

Served with pouring cream

Cheese Platter

Trio of fine cheese, biscuits, celery & grapes (gf available)

Gluten Free Desserts Available Upon Request

Freshly Filtered Coffee or Tea, served in the Lounge Bar

With chocolate mints

ALLERGENS/DIETARY- For information on any allergies or dietary requirements please ask your server, who will source the correct information from our kitchen team

£22.95 per person

Inclusive Of VAT & Service Charge

Head Chef -Steve Guy