

SAMPLE DINNER MENU

HAZELWOOD
—RESTAURANT—
Cumbria Grand

£25.95 PER PERSON FOR 3 COURSES & COFFEE

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY (V, GFA)

Warm bread roll & butter

HAM HOCK TERRINE (GFA)

Fruit chutney & rough oatcakes

TOMATO & MOZZARELLA SALAD (VE, GF)

Fresh basil

CARTMEL VALLEY SMOKED SALMON (GF)

Honey & grain mustard dressed salad

MAIN COURSES FROM THE CARVERY, SERVED WITH SEASONAL VEGETABLES & POTATOES

OVEN ROASTED TOPSIDE OF BEEF (GFA)

Homemade golden Yorkshire pudding, roast gravy & creamed Horseradish sauce

GRILLED PORK LOIN STEAK (GF)

Chasseur sauce

PAN FRIED CHICKEN BREAST (GF)

Cracked peppercorn sauce

FILLET OF SEA BASS (GF)

Citrus butter glaze

SWEET POTATO & CHICKPEA LOAF (VE, V)

Tomato & herb salsa

DESSERTS

WARM APPLE LATTICE PIE (V)

Vanilla Custard

CREAM CHOUX PROFITEROLES

Chocolate drizzle

ETON MESS (GF, V)

Handmade meringue, seasonal berries & whipped cream

CHEESE & BISCUITS (V, GFA)

Handmade meringue, seasonal berries & whipped cream

LUXURY LAKES ICE CREAM SELECTION

Thunder & Lightning, Double Jersey Vanilla, Crushed Strawberries

FRESHLY FILTERED COFFEE OR TEA

With chocolate mint

ALLERGENS/DIETARY

For information on any allergies or dietary requirements please ask your server.

KEY GF - Gluten free GFA- Dish can be prepared Gluten Free VG - Vegan V - Vegetarian available