

Starters

Roasted Butternut Squash and Sage Soup

With Nutmeg Cream and Warm Farmhouse Bread

Oven Baked Queenie Scallops

Mussels, Spring Onions, Garlic Butter and Smoked Cheese

Warm Crispy Duck, Chorizo and Beetroot Salad

With Sweet Sticky Marinade, Soy and sesame Dressed Leaves

Plum Tomato and Goats Cheese Tart

Sauce Viarge and Garden Herb Salad

Mains

8oz Fillet Steak

Sautéed Potatoes, Buttered Greens, Peppercorn Sauce and Crispy Young Onions

Pan Fried Chicken Supreme

White Wine and Mushroom Cream Sauce, Buttered New Potatoes, Braised White Cabbage with Bacon

Roasted Cumbrian Rump of Lamb

Dauphinoise Potatoes, Braised Red Cabbage, Port and Red Current Jus

Sautéed Fillet of Sea Bass

Lemon Infused Crushed Potatoes, Shredded Green Beans and Toasted Sliced Almonds, Caper Butter Sauce

Stem Broccoli and Appleby Creamery Brie Tartiflette

Foraged Herb Salad and Warm Farmhouse Bread

Desserts

Chocolate Torte

Mini Chocolate Truffle, Red currents and Sorbet

Steamed Ginger Pudding

With Vanilla Crème Anglais

Sticky Toffee Pudding

With Vanilla Ice Cream and Whiskey Infused Butterscotch Sauce

Selection of Locally Sourced Appleby Creamery Cheeses

With Spiced Tomato Chutney, Mixed Grapes and Biscuits