



## Private Dining A

Crispy Cod & Chorizo Fishcakes  
saffron aioli, rocket leaves

Roast Beetroot, Goats Cheese & Candied Walnut Salad  
honey & pink peppercorn dressing

Cumbrian Farmhouse Pate  
soused vegetables, melba toast



Twice Roasted Featherblade of Cumbrian beef,  
Yorkshire pudding, mashed potatoes, rich gravy

Herb Crusted Hake  
Morecambe Bay shrimp butter, caramelized balsamic shallot,  
sautéed new potatoes

Eden Valley Chicken Breast wrapped in Pancetta  
basil crushed new potatoes, romesco sauce

Roasted Sweet Potato, Spinach & Mushroom Gnocchi  
mascarpone pesto cream, toasted hazelnuts

Parmentier Potatoes and Seasonal Vegetables



Banoffee Tart  
toffee sauce, whipped cream

Stem Ginger Sponge  
English Lakes double Jersey ice cream, golden syrup

Chocolate Orange Pot  
burnt orange, chocolate pencil

Fresh Ground Coffee  
Toffee Shop Fudge



£30



## Private Dining B

Asparagus Caprese Salad  
basil gremolata, toasted pine nuts

Smoked Salmon & Greenland Prawn Timbale  
lemon mayonnaise, micro salad

Wild Game Croquette  
sweet & sour cabbage, port & redcurrant jus



Goosnargh Duck Breast  
confit duck leg, sautéed new potatoes, five spice jus

Roast Cumbrian Sirloin,  
Yorkshire pudding, mashed potatoes, port reduction

Honey & Orange Baked Seabass Fillet  
red wine puy lentils, samphire

Panko Breaded Goats Cheese  
creamed leeks & savory cabbage, red onion marmalade

Parmentier Potatoes and Seasonal Vegetables



White Chocolate & Raspberry Crème Brulee  
brown sugar shortbread

Roundthorn Sticky Toffee Pudding  
English lakes vanilla ice cream, butterscotch sauce

Lemon and Blueberry Pavlova  
whipped cream, limoncello

Fresh Ground Coffee  
Toffee Shop Fudge

£35





## Private Dining C

Pan Seared King Scallops  
cauliflower puree, crispy pancetta, lime gel

Smoked Duck Breast, Cucumber & Cashew Salad  
pickled ginger & sesame dressing

Caramelized French Onion Soup  
gruyere cheese crouton



Corn Fed Chicken Breast  
sweet potato puree, apple & pancetta bon bon, mustard sauce

Baked Wild Halibut  
crab meat crushed new potato, dill butter

Roasted Venison Loin  
potato rosti, charred clementine, venison jus

Stuffed Roasted Butternut Squash  
apple, pecan and quinoa, onion cider sauce

Parmentier Potatoes and Seasonal Vegetables



Kendal Mint Cheesecake  
mint chocolate ice cream

Warm Belgium Chocolate Brownie  
raspberry sorbet, white chocolate sauce

Apple & Rhubarb Oat Crumble  
vanilla crème anglaise

Fresh Ground Coffee  
Toffee Shop Fudge



£41