



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, roast potatoes, rich gravy

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

Eden Valley Chicken Breast
white wine, wild mushroom and tarragon sauce, fondant potatoes

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

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

£32





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, parmentier potatoes, port reduction

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

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

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

£37





Private Dining C

Caramelised King Scallops
pea puree, streaky bacon

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

Caramelized French Onion Soup
gruyere cheese crouton



Trio of Eden Valley Chicken
pan fried breast, asparagus and pancetta ballotine, sage fritter,
honey and wholegrain mustard sauce, dauphinoise potatoes

Almond Crusted Salmon Fillet
squid ink tagliatelle, cockle & leek cream sauce

Pheasant Breast wrapped in Pancetta
spiced apricot stuffing, wild mushroom and madeira sauce,
lyonnaise potatoes

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

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



£42