

## **PRIVATE DINING MENU 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

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**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

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**Banoffee Tart**  
toffee sauce, whipped cream

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

**Chocolate Orange Pot**  
burnt orange, chocolate pencil

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**Fresh Ground Coffee**  
Toffee Shop Fudge

£42

## **PRIVATE DINING MENU 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

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

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

**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

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**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

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**Fresh Ground Coffee**  
Toffee Shop Fudge

£49

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

## **PRIVATE DINING MENU 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

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### **Roast Cumbrian Sirloin**

Yorkshire pudding, parmentier potatoes, port reduction

### **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

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### **Kendal Mint Cheesecake**

mint chocolate ice cream

### **Warm Belgium Chocolate Brownie**

raspberry sorbet, white chocolate sauce

### **Apple & Rhubarb Oat Crumble**

vanilla crème anglaise

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### **Fresh Ground Coffee**

Toffee Shop Fudge

£53