

Our 3 course menu, with coffee is included in our dinner, bed and breakfast rate. For those not on our inclusive rate the price is £26.50 for a three course and £22.50 for a two course meal

Warmed Morecambe Bay Potted Shrimps

Set on a crisp green salad accompanied with whole meal bread & butter

Smoked Chicken Salad

Sliced smoked chicken nestled on a potato and chive salad ribboned with a balsamic syrup

Fruit Mosaic

A colourful arrangement of strawberries, pineapple, melon, orange and grapefruit segments arranged around a quenelle of English Lakes Summer Sorbet

Leek Soup

Homemade fresh puréed Leek Soup finished with Cumbrian cheese croutons and a swirl of Lakeland cream

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Poached Fillet of Smoked Haddock

A succulent fillet of smoked haddock poached in milk infused with bay leaf and served on a bed of spinach, nutmeg and glazed with a Hollandaise Sauce

Roast Wharton's of Wigton Sweet Baked Cumbrian Ham

Freshly sliced sweet baked Cumbrian Ham infused with cloves and served with a simple Orange Jus and Buttered New Potatoes

Lakeland Fellbred Minted Lamb Steak

Char griddled lamb steak finished with Stilton glaze and drizzled with rich pan gravy

Troutbeck Turkey Supreme

Slowly cooked in coarse grain mustard and brandy sauce

Kescadale Farm Sirloin Steak

A prime 8oz sirloin steak, from beef reared at Kescadale farm in the Newland Valley, near Keswick, cooked to your liking served with tomato and a field mushroom

Why not add to your steak with an extra of either: Blue Cheese Sauce, Peppercorn Sauce, Red Wine and Button Onion Sauce, Stroganoff Sauce, Onion Rings or French Fries for only £1.95 each.

Whole Field Mushrooms Roasted in Breadcrumbs

Drizzled with Pesto Oil and accompanied with a garlic mayonnaise

Today's Fresh Vegetables from the Market

Buttered New Potatoes, Broccoli Florets, Batons of Swede and Caramelised Red Cabbage

Freshly Prepared Fruit Salad
Simply served on its own or with cream

Tartlett of Apples Tarte Tatin
Served with a swirl of lakeland cream

White Chocolate Glazed Vanilla Cheesecake
Set on a Muesli base

Poached Pear
A chilled pear that has been poached in red wine and aniseed,
accompanied with crème fraiche

English Lakes Dairy Ice Cream
Choose from a selection of either Vanilla , Chocolate,
Strawberry, Toffee or Raspberry Ripple. Diabetic choices also
available.

Salutation Cheese Plate
A classic English cheese selection served with celery, apple,
grapes and biscuits

Tonight's Dinner Menu has been produced from
an array of Locally sourced ingredients. We have
endeavoured to purchase as much regional
produce as possible and its pleasing to know that
five out of six suppliers we use are within a 25
mile radius of the hotel