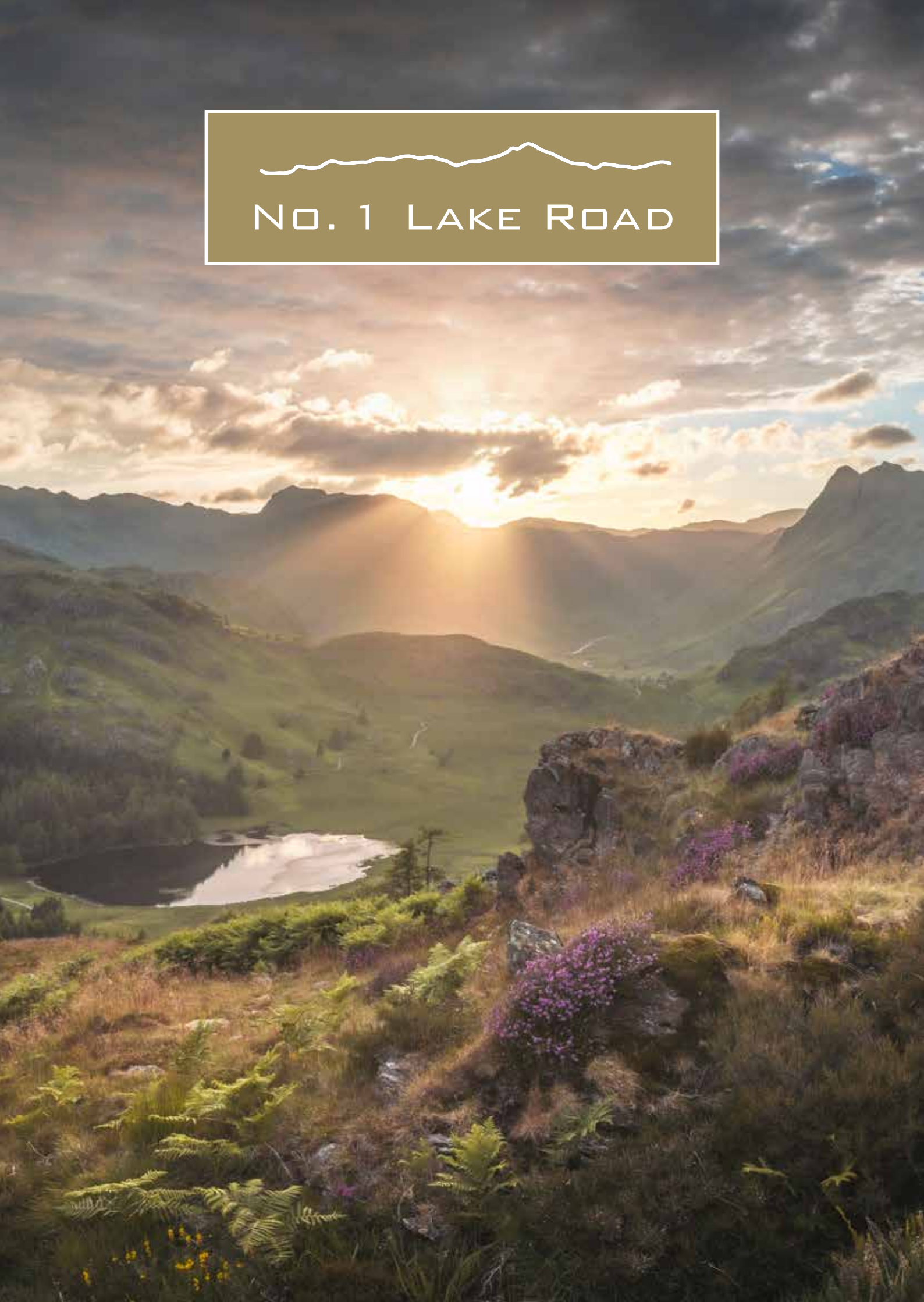




# NO. 1 LAKE ROAD



# DINNER MENU

## BLEA TARN

Two Courses £27.50 per person

Three Courses £35.50 per person

### Sweet Potato and Cummin Soup

With chilli cream (GF) (V)

### Cream of Cauliflower and Blue Stilton Cheese Soup

Garnished with parsley (GF)

### Crumbed Haddock Goujons

Served with homemade tartare sauce and lemon, dressed with leaves

### Chicken Liver and Brandy Pate

Served with apple chutney, mixed leaves, balsamic dressing and topped with a brioche

### Thinly Sliced Pineapple

soaked in apple and pear cider, garnished with ripped mint, and finished with a citrus sorbet (GF) (V)

### Pan Fried Fillet of Seabass

Served with a red onion, cherry tomatoes and garlic new potatoes and finished with a sweet balsamic dressing (GF)

### Beer Battered Haddock

Served with chunky chips, garden peas and tartare sauce.

### Spicy Beef Chilli

Served with turmeric rice, natural yoghurt and taco shell (GF)

### Slow Cooked Lamb Shoulder

With carrots, parsnips, minted new potatoes and gravy (GF)

### Roasted Lakeland Farmhouse Chicken

With a chipolata bacon roll, stuffing, gravy, roast potatoes, new potatoes, carrots and parsnips (GF)

### Mushroom and Sugar Snap Penne Carbonara

Finished with parsley, garlic, and a coconut cream (GF) (V)

### Avocado and Tasty Lancashire Cheese Salad

Served with a salad of rocket and mixed leaves, cherry tomatoes, cucumber, red onion, olives, peppers, boiled egg and a sweet balsamic dressing (GF)

Please ask a member of the team for the Chefs' Dish of the Day

### Pear and Apple Crumble

With custard (GF)

### Eton Mess with Sticky Toffee Pudding and Crumbled Meringue and Cream

### Fresh Fruit Salad

With cream or ice cream (GF)

### English Lakes Ice Cream Selection

Chocolate, vanilla, strawberry (GF)

### Cheese Selection

Blacksticks blue, Sandham creamy Lancashire, served with biscuits, grapes, celery, and chutney (GF)

Please ask the team for the Chefs' Dessert of the Day