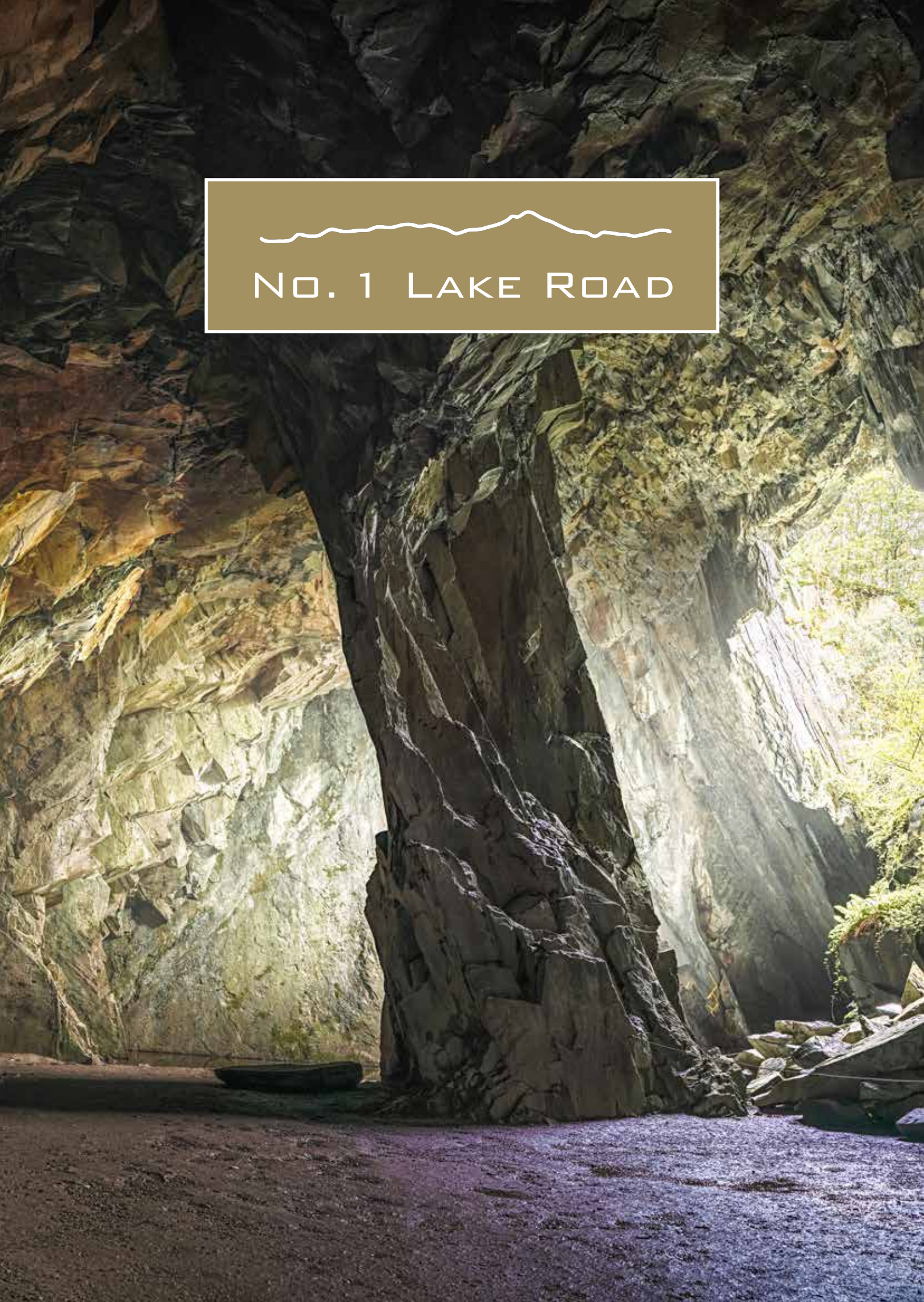




NO. 1 LAKE ROAD



DINNER MENU

CATHEDRAL CAVES

Two Courses £27.50 per person Three Courses £35.50 per person

Leek, Potato and White Onion Soup

With creamy chives (GF) (V)

Carrot and Coriander Soup

With a natural yoghurt swirl (V)

Homemade Ham Hock, Apricot and Chicken Terrine

With chutney, leaves and balsamic onions.

Cocktail of Pineapple, Watermelon and Blueberry

With seasonal sorbet and grenadine syrup (GF)

Button and Field Mushroom Casserole

With garlic, smoked bacon on toasted fennel bread

Butterfly Hawkshead Trout

With prawn hollandaise, parsley potatoes, carrot and parsnip (GF)

Beer Battered Haddock

Served with chunky chips, garden peas and tartare sauce

Cartmel Valley Mixed Game Casserole

Cooked with juniper, red wine and bay leaves, in a tasty gravy finished with roasted new potatoes, roast carrots and parsnips (GF)

Pan Fried Pork Loin Steak

With mixed greens, chunky chips, and peppercorn sauce (GF)

Roasted Lakeland Farmhouse Chicken

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

Spicy Tandoori Vegetable Curry

With poppadom, chutney and turmeric rice (GF) (V)

Prawn, Smoked Mackerel and Smoked Salmon Salad

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

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

Slow Baked Rice Pudding

With orange, cinnamon and cream (GF)

Chocolate and Brandy Syllabub

With Amaretti crumb

English Lakes Ice Cream Selection

Chocolate, vanilla, strawberry (V)

Fresh Fruit Salad

With cream or ice cream (GF)

Cheese Selection

Blacksticks blue and tasty Lancashire cheese, with biscuits, grapes, celery, & chutney (GF)

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