

# SUNDAY LUNCH

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## STARTERS

**Cream of Mushroom Soup**  
with Croutons & Truffle Oil

**Potted 'Morecombe Bay' Shrimps & Prawns**  
Lemon Mayonnaise & Warm Toast

**Ham Hock Terrine**  
Home-Made Piccalilli & Toasted Onion Bread

**Cod & Salmon Fishcake**  
Lime & Avocado Salsa

**Sun-Blushed Tomato, Wild Mushroom & Brie Cheese Tart (v)**  
with Micro Herb Salad

## MAINS

**Roast Sirloin of Cumbrian Beef**  
Yorkshire Pudding, Roast Potatoes & Selection of Vegetables

**Roast Leg of Cumbrian Lamb**  
Roast Potatoes with Savoy Cabbage & Bacon

**Loin of Venison**  
Braised Red Cabbage, Creamed Mash & Pancetta

**Fillet of Sea Trout en Crouté**  
Basmati Rice, New Potatoes & Selection of Vegetables

**Home-Made Vegetable Lasagne (v)**  
Chunky Chips with Micro Herb Salad

# DESSERTS

**Duo of Tart: Treacle & Chocolate**

Whipped Cream & Home-Made Walnut Ice-Cream

**Apple & Plum Crumble**

Home-Made Custard & Vanilla Ice-Cream

**Pecan & Date Pudding**

Butterscotch Sauce & Vanilla Ice-Cream

**Brandy Snap Basket**

Filled with Poached Peach, Fresh Cream & Lemon Sorbet

**Selection of Local & French Cheeses**

Quince Jelly & Fruit Chutney



**Complimentary Tea & Coffee**

Served in the Lounge

## OUR WELCOME

We hope very much that you will appreciate the changes we have made, and are making, to this iconic hotel. We are delighted to welcome regular guests back and to hope our new guests soon become regulars.

*Sunday Lunch is charged at £17.50 per person*