

SUNDAY LUNCH

Sample only – this menu changes weekly

STARTERS

Potato, Leek & Watercress Soup (v)

Chive Crème Fraîche & Olive Oil Croutons

Confit Duck, Chicken & Root Vegetable Terrine

Red Onion Marmalade & Malted Toast

Seafood Cocktail

~Smoked Salmon, Prawns & Crayfish~

Pink Grapefruit, Avocado & Marie Rose Sauce

Pulled Pork, Apple & Sage Croquette,

Parsnip Purée

'Cartmel Valleys Crab & Spring Onion Cake

Avocado Salsa & Tomato Salad

Trio of Melon (v)

Fresh Berries & Fruit Sorbet

MAINS

Roast Sirloin of 'Cocklakes Farm' Beef

Yorkshire Pudding, Roast Potatoes & Selection of Vegetables

Roast Breast of Chicken

Creamed Leeks, Mash Potato, Smoked Bacon & Rosemary Sauce

Local Herdwick Roast Leg of Lamb

Roast Potatoes, Julianne of Vegetables & Mint Sauce

Glazed Fisherman's Pie

~Salmon, Cod, Prawns & Halibut~

Selection of Garden Vegetables

Whole Grilled Lemon Sole

Sautéed Potatoes & Lemon Beurre Blanc

Mediterranean Vegetable Lasagne (v)

Toasted Garlic Ciabatta & Seasonal Salad

DESSERTS

Apple, Pear & Rhubarb Crumble

Vanilla Ice-Cream & Nutty Topping

Trio of Desserts

~Mini Posset, Chocolate Brownie & Orange Panacotta~
Fresh Berries & Fruit Compote

Sticky Ginger Cake

Poached Red Wine Pear, Toffee Sauce & Candied Walnuts

Glazed Citrus Tart

Raspberry Sorbet & Pistachio Tuile Biscuit

Borrowdale Gates Fresh Fruit Salad

Pineapple Sorbet & Crispy Meringue

Selection of Ice-Creams & Sorbets

A selection of our Local & French Cheeses

Celery, Grapes & Fruit Chutney

Supplement £2.50



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.

£25.00 per person

Includes 3 courses with

complimentary tea or coffee in the lounge afterwards