



To Start

Cumbrian Beef Tartare-Beetroot-Smoked Egg-Brioche

Pan Fried King Scallops-Celeriac Puree and Kelp Crisps

Cured Conference Pear-Gratin Blue Cheese Tuile-Candied Walnut Dusting

Chicken Liver Mille Feuille-Yorkshire Pudding-Prosciutto Lardon-Port Jus

Intermediate

Chefs Soup of the Day

The Main Event

Grilled Fillet of Cod-Lobster Glaze-Fondant Potato

Pea Puree and Glazed Carrots

Slow Roast Pork Belly-Dauphinoise Potato-Baby Vegetables

Cider and Shallot Cream Sauce

Pan Seared Venison Haunch-Pomme Anna-Roast Baby Beets

Old Faithful Ale Jus

Charred Parmesan and Truffle Polenta-Nappe Wild Mushrooms

Kale and Pine Nut Paste

Grill

All Beef Provided by Harrisons of Cockermouth

8oz Sirloin Steak (£7.00 Supp.)

10oz Rib Steak (£7.00 Supp.)

(All steaks served with Grill Garnish, Dripping Chips and Seasonal Vegetables.

Please choose from Peppercorn or Hollandaise Sauce)

Sides (£3.95)

Seasonal Market Vegetables-Dripping Chips-Mixed Leaf Salad

Cheese

A Selection of Cumbrian Cheeses-Chutney-Crackers-Fruit
(£7.95 Supp.)

Desserts

Sticky Toffee Pudding-Butterscotch Sauce
Banana and Walnut Ice Cream

Belgium Chocolate Marquis-Coco Nib Tuile

Traditional Sherry Trifle

Lemon Curd Tart-Cherry Crisp-Vanilla Foam

For Thereafter

Fresh Cafetière of Ringtons Fair Trade Coffee £3.50

Specialty Tea £3.50

Irish Coffee £5.50

Please Choose from

Irish Whiskey

Tia Maria

Brandy

(All Served with Petit Fours in the Lounge Areas)

2 Courses £26.00

3 Courses £36.00

4 Courses £45.00

5 Courses £50.00

Please Book your table at Reception