



Carvery Lunch Menu Sample Menu

Starters

Homemade Puree of Sweet Potato and Spinach Soup

Fan of Honeydew Melon served with a Rich Fruit Coulis accompanied by a Ball of sorbet

Country Style Pork Pate Served with a Tomato and Apple Chutney and a Balsamic Dressed Salad

Icelandic Prawns bound in a Tomato and Brandy Sauce served with a Crisp Iceberg Lettuce and a Slice of Buttered Brown Bread

Mains

Roasted Topside of Local Beef, Leg of Pork, or Breast of Turkey (choice of 2)
Carved by the Chef at the Carvery and served with Yorkshire pudding and a Rich Roast Gravy and Your Choice of Seasonal Vegetables and Potatoes

From the Kitchen

Oven Baked Salmon Supreme served with a Prawn and Parsley Butter Sauce

Baked Goats Cheese, Vegetable, and Nut Slice Served with a Vegetable Gravy Sauce and a Selection of Vegetables and Potatoes

Desserts

Homemade Profiteroles served with a Chocolate Sauce and Fresh Strawberries

Chocolate Mousse served with a Berry Compote

Sticky Toffee Apple Pudding with a Butterscotch Sauce with a Ball of Ice Cream

Fresh Seasonal Fruit Salad Presented in Light Sugar Syrup Topped with a Fruit Sorbet

A Selection of Real Dairy Ice Creams from Eskdale Pastures Dairy
(Please ask your waiter for choices)

1 Course £10.50 2 Courses £14.95 3 Courses £18.50

Food Allergies and Intolerances: Before you order your food and drink please speak to a staff member if you want to know about our ingredients