

# TABLE D'HOTE DINNER MENU

## Smooth Roasted Sweet Potato Soup

finished with Greek Yoghurt, toasted almonds and truffle oil

## Lemon and Herb Cured Wild Sea Trout Fillet

with grapefruit, mango and quails egg, young garden leaf salad and a beetroot and orange dressing

**MORE ON FULL RESOURCE**

\*\*\*

## Casseroled Medallions of Cumbrian Beef

with roasted new and sweet potato, courgette and red pepper, Madeira Jus and red onion confit

## Baked Fillet of Line Caught Cod

with cherry tomatoes, new potatoes and asparagus and parsley lemon salsa

**MORE ON FULL RESOURCE**

\*\*\*

## Hot Dark Chocolate Pudding

with syrupy prunes and clotted cream  
(cooked to order in 15 minutes, well worth the wait)

## Selection of Cumbrian and British Cheese

with apple, celery, grapes and spiced damson chutney

**MORE ON FULL RESOURCE**

**PRICES ON FULL RESOURCE**

Freshly Filtered Fair Trade Coffee with chocolate £1.95  
Fresh Fruits, Juices and Sorbets are always available

Each dish is prepared to order. To the best of our knowledge none of our ingredients are genetically modified. Some dishes may contain traces of nuts. Service charge is at your discretion.