

Derwent Bank

Dinner

Potato and wild garlic soup

Smoked salmon mousse with lemon & black pepper bread

Chilled fruit juice

-:-

Pan fried guinea fowl with crispy pancetta, mushrooms & mustard sauce

Grilled fillet of mackerel with orange, fennel & red onion salad with salsa verde

Puy lentil & mushroom pithivier on a bed of wilted rocket with a creamy parsley & herb sauce

Roast beef and fresh fig salad with parmesan shavings and horseradish vinaigrette

Medium lamb Madras with aromatic pilau rice & fresh tear naan

-:-

Sticky toffee pudding with butterscotch sauce and creamy custard

Vanilla cheesecake with Kirsch syrup

Fresh fruit salad

English Lakes double Jersey ice cream with raspberry coulis

A selection of cheeses from our Cumbrian cheeseboard

-:-

Coffee