



*Please Note: This menu is sample only & amendments will be made, if you would like an up-to-date menu please contact us.*

## **A LA CARTE STARTERS & MAINS (FRIDAY & SATURDAY ONLY)**

### **STARTERS - Served with a Homemade Roll**

#### **Soup of the Day**

#### **Baked Goat's Cheese**

*Homemade Focaccia, Tomato Chutney*

#### **Oriental Platter**

*Vegetable Spring Rolls, Filo King Prawns & Duck Gyoze with a Sweet Chilli Dip*

#### **Seafood Medley**

*Smoked Salmon with Lemon & Black Pepper; Squid, Octopus & King Prawn Cocktail*

#### **Garlic Mushrooms**

*Garlic, White Wine, Cream Sauce & Cheddar Glaze*

#### **Confit of Crispy Duck**

*Boneless Leg, Served with a Hoisin Glaze*

### **MAIN COURSE - One Side is Included with any Main Course**

#### **Roasted Lakeland Chicken Breast**

*White Wine, Button Mushroom, Cream Sauce*

#### **Breast of Gressingham Duck**

*Sauce of Cherry Port & Orange*

#### **Medallion of Lakeland Lamb**

*Slow Roasted with Garlic & Rosemary, Mint Sauce, Red Wine Jus*

#### **Fish of the Day**

*Served with a White Wine, Herb Cream Sauce*

#### **Filo Pastry Parcel**

*Filled with Butternut Squash, Lentils, Leeks & Mature Cheddar Cheese Accompanied by a Cherry Tomato Sauce*

#### **Dry Aged Lakeland Sirloin Steak**

#### **Lakeland Fillet Steak**

*Add One Sauce to Accompany Your Steak*

- ◆ Merlot Wine
- ◆ Blue Cheese & Mushroom
- ◆ Peppercorn

### **SIDES - Extra Sides**

- ◆ Potato and Vegetables
- ◆ Skinny Fries
- ◆ Onion Rings