

A Taste of the Lake District BBQ

Seafood BBQ

The fish has been locally sourced or caught from the Maryport Harbour Day Boats
Char grilled langostine's served with a homemade lemon and tarragon mayonnaise
King scallop cooked in their shells and served with a wild sorrel, chilli and lime salsa
Whole wild salmon spiced with smoked paprika, star anise, salt and sugar cooked under hot rocks and served with sour cream

Meat BBQ

Local Cumberland sausage rolled and stuffed with thyme, rosemary, bay leaf and apricots
Char grilled rump of Lakeland lamb marinated in wild garlic, lemon and rosemary

Vegetarian BBQ

Char grilled field mushrooms stuffed with a local Blengdale blue cheese and walnut rarebit
Halloumi cheese with preserved lemon and mint
Homemade falafel with wild garlic and chilli served with a minted yoghurt and flat breads

Salads

A seasonal mixed leaf salad dressed in olive oil, honey and balsamic vinegar
New potatoes dressed in local mustard, honey and sherry vinegar
Pasta salad dressed in homemade pesto

Drinks

A selection of local draft beers from Keswick Brewery transported in a 35 pint cask
Locally made elderflower champagne