

A Winter Warmer Dinner Menu

Starter

Baked Keldwaite gold cheese served with homemade garlic marmalade and walnut bread sticks.

Tipsy onion soup made with lots of red wine, thyme and garlic served with Allerdale goats cheese croutons.

Home cured salmon served with rye crisps and a homemade lemon and caper dressing.

Main

Local well aged venison, dark chocolate and Sneckliffler ale stew served with rosemary and shallot dumplings.

Local free range chicken slow cooked in the oven with fennel, tomato, local pancetta and tarragon.

West coast fish pie cooked in a cream and local mustard sauce topped with fluffy mashed potato season with tarragon and Cumbrian butter.

Old spot belly pork braised in Cock Robin Cumbrian cider, shallots, thyme and apple
A selection of seasonal roasted root vegetables glazed in honey, lemon and thyme
Fondant potatoes.

Desert

A slow gin and apple crumble served with Lakeland clotted cream.

Warm Lakeland gingerbread served with a white chocolate and whiskey sauce.

Gluten free chocolate and orange torte served with a dark chocolate and coffee sauce.

The above is just a selection of dishes we can produce for all kinds of event, our team of chef's would be happy to design you a menu specific to your event ,taking into account the time of year and what's available at the markets.