

## **Dinner Menu**

### **Today's Soup**

*French onion with gruyere crouton*

### **Pate**

*Chicken liver pate with toasted brioche and Cumberland sauce*

### **Salmon and Prawn**

*Salmon and prawn platter with dressed salad and Marie rose sauce*

### **Melon**

*Melon and strawberry cocktail with raspberry coulis and fruit sorbet*

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### **Beef**

*Roast Rib of Cumbrian beef with traditional Yorkshire pudding  
and roast gravy*

### **Chicken**

*Pan fried fillet of chicken with sage and onion potato cake, crispy streaky bacon and  
roast gravy*

### **Steak** \*£3.50 supplement\*

*Rib eye steak cooked to your liking with pancetta, mushroom and onion topping set on a  
brandy cream sauce*

### **Sole**

*Steamed whole lemon sole with tiger prawns and a white wine cream sauce*

### **Strudel**

*Roast vegetable and goats cheese strudel with a red onion marmalade*

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### **Toffee Pudding**

*Our own sticky toffee pudding served with butterscotch sauce*

### **Pavlova**

*Meringue nest filled with fresh cream and strawberry sauce*

### **Brownie**

*Warm chocolate brownie with chocolate fudge sauce and fresh raspberries*

### **Cheese Platter**

*Stilton, smoked applewood and brie served with celery,  
grapes and a biscuits selection*

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*Coffee & Homemade Biscuits*