



# HUNDITH HILL HOTEL

## Starters

<b>Today's Soup</b>	<b>£6.00</b>
<i>Fresh soup of the day served with warm crusty bread</i>	
<b>Salmon Platter</b>	<b>£9.10</b>
<i>Smoked salmon served with a salad trim and brown bread and butter</i>	
<b>Garlic Mushrooms</b>	<b>£8.40</b>
<i>Sautéed in our own garlic butter flamed with brandy and finished with cream</i>	
<b>Panko Breaded Brie Wedges</b>	<b>£7.90</b>
<i>Deep fried and served with mixed salad and Cumberland sauce</i>	
<b>Terrine</b>	<b>£7.80</b>
<i>Roasted duck, chicken, pistachio and cranberry terrine served with plum and port chutney and toasted brioche</i>	
<b>Salmon</b>	<b>£8.25</b>
<i>Home cured beetroot salmon gravadlax with horseradish crème fraiche, avocado and crayfish mousse</i>	
<b>Duo of Melon</b>	<b>£7.25</b>
<i>Served with mulled berry compote and champagne sorbet</i>	

## Mains

<b>Chef's Freshly Prepared Pie of The Day</b>	<b>£14.50</b>
<i>Please ask for today's choice of pie filling</i>	
<b>Hundith Hill Classic Beef Lasagne</b>	<b>£14.25</b>
<i>Layers of pasta and bolognaise topped with rich cheese sauce and cheesy crust with salad on the side and choice of garlic bread or home fries</i>	
<b>Fillet of Cod</b>	<b>£15.25</b>
<i>Beer battered and deep fried with mixed salad and mushy peas</i>	
<b>Whitby Scampi</b>	<b>£13.95</b>
<i>Fried in classic breadcrumbs and served with mixed salad and garden peas</i>	
<b>Pan Fried Fillet of Pork</b>	<b>£15.50</b>
<i>Pan fried in butter with brandy and thick double cream</i>	
<b>Local Rib Eye Steak</b>	<b>£25.25</b>
<i>Cooked to your liking with grilled tomato, sauteed mushrooms battered onion rings, side salad, garden peas and peppercorn sauce</i>	
<b>Tony Harrison's Gluten Free Cumberland Sausage</b>	<b>£14.25</b>
<i>Topped with his own homemade black pudding which is not gluten free and a fried egg</i>	
<b>Succulent Roast Topside of Lakeland Beef</b>	<b>£16.25</b>
<i>With rich pan gravy, Yorkshire pudding and marjoram roasted potatoes</i>	
<b>Traditional Butter Basted Turkey</b>	<b>£16.25</b>
<i>Served with sage and chestnut stuffing, roast gravy and pig in blanket</i>	
<b>Roasted Scottish Salmon Fillet</b>	<b>£15.75</b>
<i>With grilled balsamic vine cherry tomatoes and fresh dill white wine cream sauce</i>	

### Vegetarian Options

**Blue Cheese & Spinach Souffle** £14.45

*Twice baked and smothered with rich cheese sauce and grated parmesan*

**Roasted Vegetable Lasagne** £13.95

*Layers of spinach pasta and spinach with roasted vegetable ratatouille topped with rich cheese sauce and a crisp cheese crust served with crisp side salad and either garlic bread or home fries*

**Risotto** £14.75

*Wild mushroom and spring onion topped with truffle oil and parmesan flakes*

### **Sandwich Selection**

*Ham* £5.65

*Bacon* £5.65

*Tuna Mayo* £5.45

*Egg Mayo* £5.45

*Prawn Open Marie Rose* £8.35

*Prawn Closed Marie Rose* £7.15

**All the above sandwiches are served on white or wholemeal bread**

### **Baguettes**

*Turkey stuffing and pigs in blanket* £8.35

*Bacon and brie* £8.35

*Chicken goujons with sweet chilli dressing* £8.35

### **Jacket Potato Selection**

*Cheese* £8.30

*Cheese and Beans* £8.90

*Tuna Mayo* £8.30

*Prawn Marie Rose Sauce* £9.00

### Desserts

#### **Homemade Sticky Toffee Pudding**

*Served with a rich butterscotch sauce*

#### **Traditional Christmas Pudding**

*With a rich creamy rum sauce*

#### **St Clements Cheesecake**

*Served with Confit of orange and lemon*

#### **Baileys and Cream Banoffee Pavlova**

*With marshmallow soft centre*

#### **Chocolate Brownie**

*Warm homemade chocolate brownie served with fresh raspberries and hot chocolate fudge sauce*

#### **Trio of Local Lakeland Ice-cream**

*Please select from the following selection.*

*Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple*

**All desserts are priced at £7.75**