

Valentine's Day Menu

Grilled Thornby Moor Goats Cheese,
with beetroot salad and black olive tapenade

Melon Roses
with mango and strawberry salsa and a strawberry coulis

Black Pudding and Haggis Fritter
with a mustard and whisky sauce

Locally Sourced Cured Salmon Smoked at your table
with capers, lime and a micro salad
(available as a sharing dish)

Champagne Sorbet

Cumbrian Sirloin Steak
with a peppercorn sauce, confit tomatoes and hand cut chips

Trio of Eden Valley Chicken:
Pan Fried Breast, Chicken and Asparagus Ballotine, Pulled Chicken Fritter
with a tarragon sauce and fondant potatoes

Baked Fillet of Cod
with pancetta, puy lentils and a lemon and parsley sauce

Creamed Spinach & Mushroom Polenta Stack
topped with a poached free range egg

White Chocolate and Baileys Fondue
with chocolate brownie, seasonal berries and marshmallows
(available to share)

Fresh Raspberry Meringue
with lemon cream and crushed pistachios

English Lakes Strawberry and Vanilla Ice Cream Sundae
with strawberries and fresh cream

Roundthorn Sticky Toffee Pudding
with butterscotch sauce, double jersey ice cream and toffee shop fudge

Fresh Ground Coffee and Homemade Shortbread