

PRIVATE DINING & EVENT MENUS

BREAKFAST

MENU 1

£12 per person

Selection of Homemade Pastries
Fresh Fruit Skewer
Filter Coffee or a Selection of Teas
Glass of Fresh Juice

MENU 2

£17 per person

Selection of Homemade Pastries
Fresh Fruit Skewer
Bacon or Sausage Breakfast Sandwich
or
Granola or Porridge
Filter Coffee or a Selection of Teas
Glass of Fresh Juice

MENU 3

£28 per person

Selection of Homemade Pastries
Fresh Fruit Skewer
Bacon or Sausage Breakfast Sandwich
Granola or Porridge
Scottish Oak Smoked Salmon Bagel
Filter Coffee or a Selection of Teas
Glass of Fresh Juice

BREAKFAST CANAPES

Choice of 4, £10 per person

Choice of 6, £14 per person

Choice of 8, £18 per person

SWEET

Fresh Fruit Skewer
Granola, Greek Yoghurt & Honey
Mini Berry Pancake, maple syrup
Mini Belgian Waffle, banana compote

SAVOURY

Mini Bacon & Scrambled Egg Muffin
Mini Sausage Sandwich
Black Pudding on toast
Scottish Oak Smoked Salmon Bagel
Scrambled Egg, Tomato & Watercress Muffin
Tomato & Cheese Croissant
Crushed Avocado on toast

DRINKS

Glass of Champagne £12.5
Bloody Mary £9 Virgin Mary £5.5
Milk Shakes £5.5
Jug of Freshly Squeezed Juice £15
Jug of Vanilla & Mixed Berry Smoothie £20

MENU 1 £39.5

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, granola, fruit purée

Burrata (v)
pink radish, gremolata, lemon

Salt Cod Brandade
pickled cucumber, dill oil, crispy skin

MAINS

Chicken Schnitzel
dukkah courgette, aubergine puree, cashews,
tomato sauce

Cornish Plaice Fillet
broccoli, foraged sea vegetables, hazelnuts,
chive butter sauce

Roast Cauliflower & Chickpea Tagine (v)

DESSERTS

Baked Rhubarb Pie
vanilla ice cream

Chocolate Mousse
honeycomb, lime granite, lime jelly

Daily Selection of Homemade
ice cream & sorbet

MENU 2 £45

STARTERS

Steak Tartare
black garlic mayo, turnips, puffed rice,
mustard seeds

Spicy Devonshire Crab Cake
cucumber, quinoa salsa

Salt Baked Heritage Carrot Salad (v)
orange yoghurt, frisée lettuce, oranges

MAINS

225g Cumbrian Rump Pavé Steak
béarnaise sauce

Roast Shetland Salmon
cous cous, chorizo, squid, clams, mussels,
saffron sauce

Courgette Risotto (v)
courgetti purée, baby courgette, parmesan

DESSERTS

Mango Mousse
tapioca, coconut sorbet, mango

Crème Caramel
honey ice cream, honey jelly

Daily Selection of Homemade
ice cream & sorbet

SIDES ALL £4: Spring Onion Mashed Potato • Triple Cooked Chips • Skin On Fries
Seasonal Vegetables • Rocket Salad, balsamic, parmesan • Broccoli with wild garlic • Green Beans

BRITISH CHEESES: In place of dessert, £3 supplement Additional Course £11

SHARING MENU

Served family style in large sharing plates
£55 per person

STARTERS

Meat & Fish Sharing Board
cod brandade, mini crab cakes, duck,
salami, foie gras parfait, toast

MAINS

650g Cumbrian Chateaubriand
béarnaise & peppercorn sauce, triple cooked chips
and
Seasonal Market Fish
green beans, new potatoes

PUDDINGS

Baked Rhubarb Pie
vanilla ice cream

Chocolate Mousse
honeycomb, lime granite, lime jelly

BOWL FOOD

Choice of 2, £16 per person
Choice of 3, £24 per person

7 Hour Confit Lamb
balsamic onions, mash

Chicken Schnitzel
cherry tomato sauce, confit cherry tomatoes, basil oil

Cumberland Sausage
rosemary garlic mash

Goujons of Sole
chips, tartare sauce

Cod
pea, pancetta and onion risotto

Macaroni Cheese

Seasonal Risotto
parmesan

VEGETARIAN OPTIONS

Vegetarian options are available upon request
– prices may vary & portions will be served individually
rather than sharing style.

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Burrata

orange dressing, walnuts, herbs, mixed seed cracker

WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche

Smoked Salmon

soda bread

Burrata

orange dressing, walnuts, herbs, mixed seed cracker

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Crab Cake

cucumber & chilli salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie