

SAMPLE MENU

COMPRESSED MELON

with tropical fruits, mixed berries & our homemade champagne sorbet

SWEET POTATO GNOCCHI

with heritage tomato, sweet potato crisp, parmesan, curry oil & sage

OVEN ROAST PIGEON BREAST

with spring roll leg meat, puy lentil & chorizo cassoulet,
tasting of parsnip & pigeon jus

PAN FRIED MACKEREL FILLET

smoked mackerel rilette, pickled cucumber, crispy quinoa, caper,
candied fennel with micro herbs

HAM HOCK TERRINE

with pineapple relish, piccalilli vegetable,
black pudding & quail Scotch egg, mustard dressing

CRAGWOOD'S COUNTRY VEGETABLE SOUP

with crispy sippets

Or

PASSION FRUIT SORBET

with mango salsa

CARTMEL VENISON LOIN

with crushed purple potato, apricot puree,
roast salsify, black berry & spring cabbage, port jus

LAKELAND PORK DAUBE

with parisienne potato, sweet potato puree, wilted spinach, charred
spring onion, black pudding crumb & sage jus

OVEN ROAST GUINEA FOWL SUPREME

with Anna potato, pak choi, carrot puree,
oyster mushroom, broad bean & thyme jus

PAVE OF SCOTTISH SALMON

with lobster & squid ink risotto, aubergine caviar, sea vegetable,
English asparagus & lobster veloute

TORTELLINI OF WILD MUSHROOM & SPINACH, TORTELLINI OF RICOTTA CHEESE

with vegetable croustillant & tomato jus

CRAGWOOD STICKY TOFFEE PUDDING

with butterscotch sauce & Chantilly cream

BAKED LEMON CHEESECAKE

with spiced granola, citrus puree & orange blossom ice cream

MIXED BERRY TERRINE

with poached figs, mandarin sorbet & chilled velvet textured raspberry
coulis

FUDGE CRÈME BRULEE

with vanilla ice cream on a sable biscuit

SELECTION OF LOCAL CHEESES

BLUE WENSLEYDALE

COTHERSTONE

LAKE DISTRICT EXTRA MATURE CHEDDAR

CUMBERLAND FARMHOUSE

WESTMORLAND SMOKED CHEDDAR

BLACKSTICK BLUE

with house chutney, celery, grapes & biscuits

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FRESHLY GROUND CRAGWOOD COFFEE

with chocolates hand made at Cragwood