



Cragwood Country House Hotel  
Seasonal Dinner Menu  
£44 per person



PIGEON

Polenta, onion, kale, wild mushroom

CHICKEN LIVER PARFAIT

Grape, crispy chicken skin, port, brioche

MACKEREL

Kikkoman soy cure fillet, watercress, lemon bread

GOAT CHEESE

Black olive tuile, salt bake beetroot, balsamic pearl

GIN CURED SALMON

Kohlrabi, cucumber, lemon puree

MUSHROOM & CHICKEN CONSOMME

Spinach & ricotta tortellini, confit tomato, picked mushroom

\*\*\*\*\*

SORBET

\*\*\*\*\*

DUCK BREAST

Potato rösti, mandarin & carrot puree, cavolo nero, port jus

FILLET OF PORK

Potato terrine, sweet corn, savoy cabbage, crackling, sage & pork sauce

COD

Confit swede, mushrooms two ways, coastal greens, red wine dressing

CONFIT LAMB SHOULDER

Pomme soufflé, apricot, goats curd, broccoli, lamb and madeira jus

PUMPKIN RISOTTO

Candied pumpkin seeds, feta cheese

CAULIFLOWER STEAK

Onion bhaji, raisin puree, curry foam, coriander oil

WHITE CHOCOLATE MOUSSE

Tasting of blackberries, brandy snap

PLUM TART

Crème fraiche ice cream

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

CHOCOLATE BROWNIE

Baileys ice cream

RED WINE POACHED PEAR

Vanilla custard, marshmallow

SELECTION OF LOCAL CHEESES

OAK SMOKED LANCASHIRE

CROFTON

CROOK BLUE

COBBLE TASTY

Served with house chutney, celery, grapes and biscuits  
(Supplement £5.00)

\*\*\*\*\*

FRESHLY GROUND CRAGWOOD COFFEE

Chocolates hand made at Cragwood

Whilst every effort is taken to prevent cross contamination, our kitchen is not a nut free environment. All prices are inclusive of VAT charged at the current rate. Gratuities are at your discretion, but are not compulsory. 100% of gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free, please ask a member of staff. All weights are prior to cooking and are approximate