

# Winter Dinner Menu

## Entrees

### Loin of Lamb

*suet pudding, choux croute, red current bomb*

### Holker Hall Venison

*haggis boulangere, apple puree, girroles  
£3 supplement*

### Crispy Duck Leg

*cassoulet beans, quince jelly, sage*

### Pan Fried Sea Bass

*crab ravioli, langoustine foam, lentils*

### Market Fish

*anya potatoes, seasonal vegetables  
£market price supplement*

### Saffron Linguine

*mushroom ragout, truffle*

### Celariac Hot Pot

*pickled red cabbage, broccoli*

### Cumbrian Belted Galloway Sirloin Steak

*The Belted Galloway is a rare beef breed of cattle originating from  
Galloway in Scotland, raised for their quality marbled beef.*

*served with confit tomato, field mushroom,  
peppercorn sauce, hand cut chips  
£7 supplement,*

### Chateaubriand for 2 persons

*double sized fillet steak served with home-made chips, grilled tomatoes,  
sautéed field mushrooms, seasonal vegetables, a classic Béarnaise  
sauce and a red wine jus. Carved at your table  
£12 supplement per person*

### Side Orders - £3.00 per portion

*Hand Cut Chips, Creamed Mashed Potato  
Seasonal Vegetables*

## Appetisers

### Beetroot Remoulade

*poppy seed disk, pickled beetroot, horseradish*

### Holker Hall Pigeon Breast

*bacon jelly, creamed cabbage, pancetta crisp  
£2 supplement*

### Smoked Haddock Risotto

*feves, quail egg*

### Poached Monkfish

*pak choi, grapes, nolly prat*

### Artichoke Veloute

*parmesan gnocchi*

## Desserts

### Apple Tart

*nutmeg ice cream*

### Sticky Toffee Fondant

*prune and Armagnac compot  
£2 supplement*

### Lemon Tart

*marshmallow, crème fraiche*

### Tiramisu

*mascarpone cream, chocolate ganache*

### Vanilla Pannacotta

*poached rhubarb, almond macaroon*

### A Selection of British Cheeses

*homemade biscuits, chutney, celery  
£4 supplement*

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### Freshly Ground Colombian Coffee

*with petit fours*

**£37 inclusive**

**Served 6.30 -9pm**