



The Classic Menu

Platter of mixed Local Meat

Home baked Honey-glazed Ham

Roasted Chicken with Cranberry Sauce and Stuffing

Topside of Beef with Cumberland Sauce

Spinach and Ricotta Roulade

Sandwich Platter;

Roe gill Red (Cumbrian Cheddar) with Homemade Red Onion Relish

Coronation Chicken

Tomato, Basil and Mozzarella

Smoked Salmon and Cream Cheese with Chive

Finger Pastries

Vol au Vents

- Prawn Marie Rose

- Blingdale Blue and Honey Glazed Apple

- Chicken with Sage and Onion

Taste of India

Onion Bhajis

Vegetable and Spinach Pakoras

Vegetable Samosas

A Selection of Breads, Nibbles and Chips

Home made Quiches

Ham and Red Onion

Cajun Chicken

Appleby Organic Brie and Sundried Tomatoes

Roasted Vegetable

Salads

Five Bean Chilli

Waldorf Salad

Green Leaf

Coleslaw

Desserts

Home made Sticky Toffee Pudding with Cream

Seasonal Fruit Cocktail

£15.95 per person



Canapés

Smoked Salmon and Fromage Frais with Basil on rye bread
Prawn and Cumin Cream on Mini Brioche
Goats cheese, tomato and Almond on White Bread
Crab Rillettes and Lemon on Mini Blini
Dried Cured Ham and Prune Butter on Mini Brioche
Trout Roe and Smoked Trout Cheese on Mini Blini
Courgette Delight with Basil and Eue's Milk Cheese on Black Bread

Meat Platter

Apple and Sage Stuffed Loin of Pork
Redcurrant and Rosemary Glazed Leg of Lamb
Silverside of Beef with Horseradish and Herb Crust
Sundried Tomato and Vegetable Roulade

Home Smoked Platter

Venison, Chicken, Duck, Ham, Salmon, Trout and Haddock all served with Pickles and Relishes

Salads

Fresh Ginger and Cucumber
Tomato and Mozzarella
Five Bean and Pasta
Mixed Leaf and Five Spiced Rice

Desserts

White Chocolate and Raspberry Mousse Roulade
Fruit Meringue with Chantilly Cream

£25.75 per person