

Carriages Restaurant - Menu 1



Chargrilled Sesame-encrusted Tunafish

Set beside a horseradish mousse

Squash, Sage & Gorgonzola Shortcrust Tart

Set beside a beetroot, citrus fruit and pecan salad with plum chutney

Game Terrine with Armagnac & Juniper

Topped with juniper berries and accompanied by herb leaf salad and warm toast

V Camomile & Ginger Jelly

Served with ginger-infused melon balls and melon semi freddo



V Cream of Carrot & Cumin-scented Soup

Finished with crispy fried shallots

V Raspberry Sorbet



Rump of Westmorland Lamb

On a bed of puy lentils with a broccoli & Stilton puree, finished with a port wine jus

Guinea Fowl Breast

Stuffed with wild mushrooms & hazelnuts then lavished with a creamy tarragon sauce

Seared Fillet of Red Mullet

Set on roast peppers, cherry tomatoes, aubergines & courgettes, drizzled with a classic vierge dressing

V Leek Cannelloni with Lemon Thyme

And provolone piccante cheese sauce

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!



Vegetable Accompaniments- Croquette potato, fine green beans & honey-glazed parsnips

Carriages Restaurant - Menu 2



Cod & Crab Fishcakes

Set on a green onion risotto with a tomato salsa

V Crispy Parsnip & Onion Fritters

Served with blue cheese and walnut whip

Creamy Duck Liver & Cognac Pate

Accompanied by a confit of grapes, & melba toast

V Vegetable Terrine with a Sweet Mustard Puree

Accompanied by a dollop of goats` milk cream cheese



V Pea & Mint Soup

V Mango Sorbet



Seared Lyth Valley Venison Loin

On a butternut squash puree with roasted pear mash and thyme jus

Chicken Breast Stuffed with Mediterranean Vegetables

Finished with a quince & Madeira jus

Salmon with a Coulant Crust

Set on a bed of creamed leeks with a cockle sauce

V Gujurati Mixed Vegetable Curry

Served with Basmati rice and a fenugreek dumpling

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!



Vegetable Accompaniment - Stuffed potatoes in their skins, carrots & mangetouts

Carriages Restaurant - Menu 3



Beetroot-cured Salmon with Salmon Pate
Served with a root vegetable salad and thyme crackers

Beef Olive Stuffed with Bacon, Mushroom & Thyme
Set on a polenta plinth with a red wine jus

V Prosecco & Citrus Fruit Terrine
Pink grapefruit & oranges in a sparkling wine gelee topped with
passion fruit seeds & fresh mint

V Asparagus Trio
Asparagus panna cotta with asparagus `soup` and roasted asparagus tips



Fennel & Apple Soup
Drizzled with dill oil

V Blackcurrant Sorbet



Charlotte au Confit de Canard
Duck, shallots and wild mushrooms in a little individual charlotte
with a rich port wine sauce

Crispy Roasted Cumbrian Pork Belly
Presented with a celeriac remoulade and apple puree

Pan-fried Halibut
Arranged on a plinth of creamy cockle & white wine risotto

V Moroccan Vegetable & Apricot Tagine
Served on a bed of almond & sultana cous cous with a delicate saffron yoghurt

Fillet Steak Grill (supplement £3.50 per person)
6oz prime fillet accompanied by home-made chips and all the old favourites



Vegetable Accompaniment - Lyonnaise potato, creamed swede & steamed broccoli

Carriages Restaurant - Menu 4



Caramelised Scallops Set on a Pool of Celeriac Puree
Finished with garlic bacon lardons

V Roasted Figs with Gorgonzola
Drizzled with a honey vinegar sauce

Galantine of Goose Liver & Pigeon in Port Aspic
Garnished with lamb's lettuce & walnut salad with a pine nut balsamic vinaigrette

V Goats Cheese Mousse with Beetroot & Raspberry Puree
Served with sundried tomato bread, balsamic jelly and a raspberry & hazelnut dressing



V Cream of Onion Soup

V Passion Fruit Sorbet



Loin of Pork Stuffed with Sweet Peppers
Set on an aubergine puree with a star anise & ginger sauce

Pot Roasted Pheasant with Rich Beer Sauce
Served with a crisp parsnip fritter

Oven-baked Plaice Fillet
Topped with lemon & orange zest on a creamy saffron risotto with watercress sauce

V Vegetarian Wellington
A pastry case filled with succulent root vegetables, mushrooms & herbs
then finished with a mushroom & white wine sauce

Fillet Steak Grill (supplement £3.50 per person)
6oz prime fillet accompanied by home-made chips and all the old favourites!



Vegetable Accompaniments - Turned Potatoes, Courgettes & Swede

Carriages Restaurant



DESSERTS

Raspberry Arborio Rice Pudding Flan

Served with a scoop of vanilla ice cream

The Italian Job

Espresso crème brulee set beside a wedge of tiramisu topped with Tia Maria-infused cream

White Chocolate & Cardamom Tart

Simply finished with crème fraiche

Tarte aux Poires Bordaloue

Individual pear & almond tart, set beside a vanilla & cinnamon poached pear, served with a little jug of vanilla custard

Orange Panna Cotta

Topped with orange zest confit & set beside honey-roasted fig & fresh orange segments

Summer Pudding Stack

Red fruits combined with brioche in a succulent blackcurrant coulis, finished with fresh raspberries and crème fraiche

Sticky Date & Toffee Pudding

A traditional Lakeland dessert served with runny butterscotch sauce & fresh cream

Golden Apple Streusel Tart

Flavoured with Calvados and topped with toasted hazelnuts, served with crème anglais

Assiette for Two

Chef's own selection of sweets to share with a close friend

Chef's Cheeseboard

A selection of fine English chesses with celery, grapes and biscuits

Ice Cream Selection

Please ask your Waiter for today's delicious choices of ice cream