

# *Carriages Restaurant*

## *Morecambe Bay Shrimp Parcel*

Set on a bed of wilted spinach and coated with a herb butter sauce

## *Confit of Rabbit Salad*

Topped with a poached egg and scattered with orange segments

## *Cumberland Sausage Terrine*

Accompanied by homemade fruit chutney & toasted fruit brioche

## *V Garlic Mushroom Bruschetta*

On a lush, mixed leaf salad

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## *Chinese Chicken & Noodle Soup*

## *V Mango Sorbet*

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## *Pan-fried Beef Fillet*

On a confit of leeks with a port wine jus

## *Prosciutto-wrapped Pheasant Breast*

Accompanied by a rich carrot puree and a Madeira jus

## *Pan-Fried Sea Bream*

Served on a samphire risotto with orange emulsion

## *V Roasted Butternut Squash with Goats Cheese*

In a puff pastry casket served with watercress sauce

## *Fillet Steak Grill* (supplement £3.50 per person)

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

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## *Vegetable Accompaniment*

Dauphinoise Potato, Fine Beans & Broccoli

# *Carriages Restaurant*

## *Seafood Ravioli*

With fennel puree & pink peppercorn sauce

## *V Goats Cheese Profiteroles*

Choux pastry balls filled with a creamy, herby goat's cheese then finished with an aged balsamic vinaigrette

## *Crispy honey-glazed Pork Belly*

Resting on a base of spiced sweet potato cake drizzled with vanilla jus

## *V Chargrilled Asparagus & Courgette Salad*

Set upon mixed leaves with a roasted garlic dressing & parmesan shavings

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## *V Celeriac & Spinach Soup*

With toasted pinenuts

## *V Lemon Sorbet*

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## *Juniper coated Venison Loin*

On a parsnip puree and lavished with a rosemary sauce

## *Pan-fried Sea Bass Fillet*

Set on a leek & potato rosti with a coriander & vanilla fish cream

## *Chicken Breast Stuffed with Mango & Smoked Pancetta*

Enriched by a light tarragon sauce

## *V Gnocchi with Broccoli*

Bathed in a mildly spiced arabiatta sauce

## *Fillet Steak Grill* (supplement £3.50 per person)

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## *Vegetable Accompaniment*

Stuffed Potatoes in their Skins, Carrots & Mangetouts

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Dauphinoise Potato, Fine Beans & Broccoli

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## *Crispy Prawns on a Red Onion & Turmeric Khichdi*

Succulent prawns in golden batter perched on a plinth of creamy spiced rice with a herb chutney

## *Honey Roasted Baby Beetroots & Goats Cheese Brulee*

Served with burgundy jelly & toasted black pepper cornbread

## *Terrine of Ham Hock & Asparagus*

Accompanied by a succulent homemade piccalilli and toasted fruit brioche

## *V Water Melon and Feta Cheese*

Dressed with watercress and baby gem leaves,  
then drizzled with a blood orange & balsamic dressing

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## *V Sweet Potato & Red Pepper Soup*

Garnished with diced peppers

## *V Green Apple Sorbet*

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## *Rump of Lamb*

Accompanied with spiced leek potato and a juniper & red currant jus

## *Roasted Breast of Guinea Fowl*

Set on a nest of saffron couscous, moistened with a Marsala and red currant jus

## *Grilled Fillet of Hake*

Presented with a butternut squash puree, with roasted vegetables, and a spinach sauce

## *V Filo Money Bag*

A filo pastry envelope, filled with roasted ratatouille, raisins & cheese,  
accompanied by a tomato & basil sauce

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## *Vegetable Accompaniments*

Croquette Potatoes, Fine Beans & Slow Roasted Parsnips

# *Carriages Restaurant*

## DESSERTS

### **Flamed Apple Calvados**

*Apple pieces cooked in Calvados, wrapped in a light pancake accompanied by a vanilla & cinnamon ice cream and Calvados glaze*

### **Cinnamon Cheesecake**

*Complemented with a tamarillo sorbet and a glaze*

### **Passion & Orange Parfait**

*Simply served with a fruit coulis and orange segments*

### **Steamed Vanilla & Marmalade Sponge Pudding**

*Oozing with flavours and bathed in a light crème anglais*

### **Conference Pear in Spiced Wine Jelly**

*Presented with a frozen cardamom parfait*

### **Chocolate Sandwich**

*A light luscious chocolate delight simply complimented with a Rhubarb Sorbet*

### **Milk Chocolate Panacotta with Port Cherry Sauce**

*And a quenelle of whipped cream*

### **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*