



## Signature Restaurant Dinner Menu

### Starters

#### **Cauliflower Cheese Soup**

Parmesan Air Bag, Espuma

*Pinot Grigio, Catarratto, Italy (175ml) £5.25*

#### **Marinated Scallop (£3.95 Supplement)**

Compressed Cucumber, Light Soy, Lime, Shallot, Avocado Puree, Radish,  
Coriander, Dehydrated Roe

*Sauvignon Blanc, Southern Dawn, Marlborough, New Zealand (175ml) £5.95*

#### **Heritage Beetroots (v)**

Salt Baked and Pickled, Yellison Goats Cheese, White Balsamic and Baby Mint  
Jellies

*Rioja Blanco, Biurko Gorri, Spain Organic (175ml) £5.75*

#### **Crispy Ham Hock Terrine**

Apple Tart Tartin, Apple Gel, English Mustard, Lemon Balm

*Viognier, Beauvignac, France (175ml) £5.75*

#### **Chicken Liver Parfait**

Sourdough, Balsamic Onions, Bacon, Hazelnut Marshmallow

*Sangiovese, Terre Allegre, Puglia, Italy (175ml) £5.25*

## **Main Courses**

### **Venison (£4.95 supplement)**

Roast Haunch, Mince, Mulled Pear, Brussel Sprouts, Chestnut, Pancetta, Butternut Squash, Dark Chocolate

Malbec, Don Cristobal, Mendoza, Argentina 2013 (175ml £5.95)

### **Herdwick Lamb Rump and Crispy Belly**

Creamed Haggis, Lamb Fat Cabbage, Carrots, BBQ Gel, Lamb Sauce

Shiraz, Puzzle Ridge, South Australia 2013 (175ml £5.25)

### **Poached Stone Bass**

Roast Scallop, Courgette, Tomato, Cucumber, Basil, Wild Rice, Black Olive Crumb

Petit Chablis, Bernard Defaix, France (175ml £7.75)

### **Roast Corn Fed Chicken Breast**

Chicken Leg Potato Cake, Swiss Yellow Chard, Cipolline Red Onion, Heritage Carrots, Garden Peas, Girrole Mushrooms, Charred Leek, Chicken Sauce

Pinot Grigio Garenega, Italy (175ml £4.95)

### **Blue Cheese Risotto of Pearl Barley**

Raw Scorched Pear, Purple Sprouting Broccoli, Baked Sweet Potato Puree

Pinot Grigio Rose, Cielo, Italy (175ml £5.25)

Guests on a dinner inclusive tariff may choose any dishes from this menu.

Some dishes may incur a supplement

*Please advise your waiter if you have any food allergies or if you have specific dietary requirements.*

**Service Charge is at Your Own Kind Discretion**

**Four Course Dinner £40 P/P**



## Desserts

### **Milk Chocolate Bueno Bar**

Chocolate Marquise, Crispy White Chocolate,  
Milk Chocolate Mousse

### **Summer Berry Terrine**

Mandarin, Cherry, Blueberries, Strawberries and Raspberries,  
Strawberry Sorbet  
(Low calorie option)

### **Citrus Lemon Tart**

Italian Meringue, Summer Fruits, Lemon Sorbet, Mandarin gel

### **Vanilla Pannacotta**

Single Cream, Various Mandarin, Thyme

### **“Tea and Coffee”**

Light Coffee Cheesecake, Earl Grey Bon Bons, Amaretto Jellies

### **Wordsworth Collection of Desserts**

For 2 to share

### **Slate of Five Specially Selected Cheeses**

**(£4.50 supplement includes recommended drink)**

Shot of Organic Apple Juice, Damson Chutney, Celery, Grapes,  
Biscuits and Crackers

Plum sake

Ramos pinto port

**Desserts are included in the four course evening meal.**

**Coffee and Petit Fours served in the lounge**

**Are £3.25 per person**



## Cheese Menu

Chef's Selection of five cheeses from around Europe

### **Cumberland Oak-Smoked Farmhouse**

*A hard, pressed, smooth textured cheese, smoked over pure Cumbrian oak chips to give a deep smoky flavour.*

### **Black Sticks Blue**

*A unique soft blue veined cheese, handmade in rural Lancashire. With a distinctive amber hue.*

### **Brie De Meaux – “The King of Cheeses”**

*The strongest of all soft white cheeses with a rich, Condensed nutty flavour.  
Pairs fantastically with champagne*

### **Roegill Red Leicester**

*A hard cows' milk cheese made in much the same way as Cheddar but with a moister, crumblier texture and a milder flavour.*

### **Truegrit**

*A farmhouse Cheddar, matured for longer to give a full rounded and strong taste.  
The gritty texture is created salt crystallising  
Within the cheese over time,  
hence the apt "True Grit" name.*