

Lake View Restaurant

Sample Table D'hôte Dinner Menu

A light salad of Roasted Artichoke, Mozzarella, Sun Blushed Tomatoes, Garlic Croutons and House Dressing

Goats Cheese and Pine Nut Terrine with Beetroot Puree and a Micro Herb Salad

Pan Seared red Mullet on Piperode with Basil Oil Dressing

Chicken Liver Parfait with Grape and Apple Chutney and Toasted Sour Dough

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Today's Roast from the trolley is leg of Fell Bred Lamb, Infused with Garlic and Rosemary

Char-Grilled Sirloin Steak, Button Mushrooms, Grilled Vine Tomatoes, Pont-Neuf Potatoes and Béarnaise Sauce

Seared Fillet of Seabass, Risotto, Lobster with a Brandy and Lobster Bisque

Crispy Belly Pork, Black Pudding, Scallops with Apple Puree and Apple Foam

Puff Pastry Tart of Tomatoes, Goats Cheese and Onion Marmalade

Flambé in the restaurant is Duckling Stir-fried Vegetables, Sweet Chilli Sauce, fried Rice and a Spring Roll

Flambé in the restaurant is a King Prawns, Scallops, Pernod, Parsley with Garlic Butter and Baked Rice

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Dinner includes an amuse bouche and a complimentary homemade sorbet

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#### Desserts

Apple Crumble with Custard Sauce and Cinnamon Ice Cream

Lemon Syllabub with Orange Almond Biscotti Biscuit and Lemon Sorbet

Dark Chocolate Marquis with a duo of Chocolate Sauce

Warm Carrot Cake with Sweet Carrot Puree and Rum and Raisin Ice Cream

Selection of English Farmhouse Cheese, Biscuits and Fruits  
*(Please ask for a selection of our Ports)*

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Coffee and chocolates