

Lunch Menu

Creamed Celeriac Soup

Gateau of Confit Venison, Duck and Savoy Cabbage, Mustard Vinaigrette

Warm Seafood Pate, Champagne Sauce

Gnocchi with Beacon Blue and Walnuts

Roast Rump of Holker Hall Salt Marsh Lamb basted with Rosemary

Pot Roast Chicken with Wild Mushrooms and Tomatoes

Sautéed Calves Liver, Sweet and Sour Onions, Balsamic Sauce

Baked Supreme of Salmon, Buttered Spinach, Chive Beurre Blanc

Selection of British Artisan Cheese

Warm Chocolate and Hazelnut Brownie, Clotted Cream

Honey Roast Pear and Almond Tart, Vanilla Ice Cream

Sticky Toffee Pudding

£14.50 for 2 Courses

£16.50 for 3 Courses

All prices are inclusive of Coffee and 17.5% VAT