

Wednesday 14th February
6pm - 10pm (Food served 6-9)



£35 Per Person (£10 deposit each)
Book in store or call: 01925 732706

STARTERS

Findlater's Venison, Pancetta & Scotch Whisky
Pâté served with Mrs Darlington's sweet apple
chutney, grapes & warm multigrain toast.

Gin cured salmon with avocado purée, fresh
raspberries & watercress.

Goats cheese Beignet with fig chutney.

Coconut, chilli & sweet potato soup.

MAINS

Over 30 day aged rib eye steak from our in
house Butchery. Served with hand cut chips,
grilled tomato and mushrooms topped with a
peppercorn sauce or Café de Paris butter.

Pan fried sea bass with a roasted vegetable
medley topped with a tomato and lemon
marinara sauce.

Open towered vegetable lasagne with crunchy
garlic bread.

Lamb Cutlets on a creamy mash potato with
carrots & roast parsnips topped with a minty
lamb jus.

DESSERTS

White chocolate & raspberry cheesecake.

Lemon tart with a side of clotted cream and
fresh fruit.

Cartmel sticky toffee pudding with Cheshire
Farm vanilla ice cream.

Mini cheese platter with grapes, chutney &
crackers.