

SILVER MENU

Please make one selection per course from the following menu:

STARTER

Roast tomato & red pepper soup (V)**
Spiced sweet potato soup (V)**
Parsnip soup with smoked bacon**
Lancashire cheese & red onion tart with rocket salad and port & honey syrup (V)
Honey glazed goat's cheese crouton with beetroot chutney & balsamic syrup (V)
Chicken liver parfait with brandy soaked sultanas & brioche
Bruschetta of feta cheese & tomato with a balsamic glaze (V)

MAIN

Cumbrian roast chicken breast stuffed with sun blushed tomatoes, mozzarella & pesto served with crushed new potatoes, green beans and a roasted tomato sauce
Pinks of Cumbria pork sausage & buttered mash served with caramelised onion gravy
Individual beef & ale pie served with new potatoes & roasted vegetables**
Cumbrian roast chicken breast served with sautéed new potatoes, crushed root vegetables and petite mushroom & onion gravy

VEGETARIAN

Grilled halloumi & Mediterranean vegetable stack served with a pesto dressing & seasonal accompaniments (V) (SD)
Roasted gnocchi served with petit mushrooms, spinach & peas in a parmesan cream (V)*

DESSERT

Chocolate & strawberry pavlova (GF available)
Strawberry cheesecake with raspberry syrup
Sticky toffee pudding with a butterscotch sauce & honeycomb mascarpone**
Salted caramel and apple crumble tart with butterscotch mascarponee
Banoffee tart with chocolate sauce
Chocolate cheesecake with toffee sauce
Sorbet served with fresh berries (SD)

FOLLOWED BY

Tea & coffee

* Not available for guest numbers over 20

** Not available for guest numbers over 120

(V) Vegetarian

(GF) Gluten free option available

(SD) Special diets - can be adapted to suit gluten free, vegan and dairy free guests

Isla Gladstone

All prices include VAT