

“Tying the Knott” Menu

Amuse Bouche

Starters

Cumbrian Game Terrine

With Date and Fig Chutney, Brioche Toasts and Garden Herb Salad

OR

Oven Baked Scallops

With Mussels, Spring Onions, Gruyere Cheese and Garlic Butter

OR

Roasted Heritage Tomato Soup (Vegan and Vegetarian)

Balsamic Glazed Baby Onions and Farmhouse Bread

Mains

35 Day Aged Hereford Beef Loin

Thyme Roasted Chateau Potatoes, Crispy Kale with Garlic, Roasted Root Vegetables, Yorkshire Pudding and Red Wine Jus

OR

Scottish Salmon en Crouete

Stuffed with Cumbrian Brie and Wild Basil, with Foraged Herb Salad, Honey and Mustard Sauce and Garden Grown New Potatoes

OR

Stem Broccoli and Vitelotte Potato Gratin (Vegan and Vegetarian)

With Spiced Soya Milk Sauce, Caramelised Onions, Roasted Garlic and Topped with Vegan Cheese

Desserts

Dark Chocolate Marquise

With Blueberry Puree, Clotted Cream and Mint Syrup

OR

Lemon Mille Feuille

With Raspberry Sorbet, Sable Crumb and Cardamom Yoghurt

OR

Fox's Sticky Toffee Pudding

With Bushmills Butterscotch Sauce and Madagascan Vanilla Ice Cream

Luxury Teas and Coffees