

## **Suggested menu for Jan 2017**

**Friday 13<sup>th</sup>**

### **Buffet Lunch**

Leek & Potato Soup with crème fraiche (v)

Crusty bread rolls

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Wordsworth Coq au Vin, Chicken cooked with red wine, mushrooms, onions, pancetta, garlic & herbs

Mashed Potatoes

Roast New Potatoes

Buttered Seasonal vegetables

Selection of fresh salads

Cured and sliced meats

Breaded Butterflied Prawns

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Warm Bread and butter pudding served with Jugs of custard sauce

### **Dinner**

Selection of three canapes (one hot)

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Appetiser

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Smoked Salmon Tartlet, cream cheese, curly endive, beetroot vinaigrette

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Herb Crusted Shoulder of Cumbrian Lamb, Confit Potato, Braised Red Cabbage, Rosemary Scented Jus

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Warm Bakewell Tart, Lyth Valley Damson, Madagascan vanilla Ice Cream

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Coffee and Sweet Treats

**Saturday 14<sup>th</sup>**

**Buffet Lunch**

Cream of roast root vegetable soup(v)

Crusty Bread rolls

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Lancashire Hotpot, Very slow cooked Lamb stew, topped with sliced and glazed Potatoes.

Mashed Potatoes

Roast New Potatoes

Buttered Seasonal vegetables

Selection of fresh salads

Cured and sliced meats

Handmade Sausage rolls with Westmorland chutney

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Baked rice pudding, cranberry and orange compote

**Afternoon Tea**

Selection of finger sandwiches

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Warm Handmade scones with Jam and clotted cream

Selection of sweet treats and cakes

Tea and Coffee

**Dinner**

Selection of three canapes (one hot)

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Appetiser

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Pressing of Lakeland Game and Foie Gras, Pain D'epices, Pickled Girolles, Ginger Beer

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Slow Cooked Cumbrian Ox Cheek, Bourginon Flavours, Savoy, Creamed Potatoes, Rich Red Wine Sauce

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Dark Chocolate Tart, Blood Orange & Gran Marnier

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Coffee and Sweet Treats