PATTERDALE
HOTEL

STARTERS

Roast Parsnip & Thyme Soup (V) (GF*)
Warm bread, whipped butter

Chicken Liver Parfait (GF*)
Red onion marmalade, toasted brioche

Smoked Haddock Fishcake
Lemon mayonnaise, dressed leaves

Roasted Beetroot & Goats' Cheese Salad (GF*)
Served with warm bread & butter

MAINS

Roast Chicken Supreme (GF)
Crispy rösti potato, roasted carrots, savoy cabbage, smoked bacon, thyme gravy

Fillet of Plaice (GF)
Crushed new potatoes, seasonal vegetables, lemon & dill butter sauce

Slow-Cooked Beef & Ale Pie
Creamy mashed potato, seasonal vegetables, rich gravy

Sweet Potato, Spinach & Chickpea Pie (VG)
Roast potatoes, seasonal vegetables, onion gravy

Extra gravy available on request

EXTRA SIDES
£4 EACH

Chunky Chips (GF)
Skinny Fries (GF)
Buttered New Potatoes (GF)
Seasonal Vegetables (GF)

DESSERTS

Sticky Toffee Pudding (V)
Warm butterscotch sauce, Chantilly cream

Orange Posset (V) (GF*)
Shortbread, winter berries

Baileys & gingerbread cheesecake (V)
Oat crumble, spiced apple compote

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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PATTERDALE
HOTEL

STARTERS

Roast Pumpkin & Sage Soup (VG) (GF*)
Toasted pumpkin seeds, warm bread

Ham Hock Terrine (GF)
Piccalilli, dressed leaves

Classic Prawn Cocktail (GF*)
Gem lettuce, Marie Rose sauce, brown bread

Roast Cauliflower & Celeriac Salad (VG) (GF)
Pickled shallots, toasted hazelnuts, herb dressing

MAINS

Honey-Roast Gammon (GF)
Parsnip mash, roasted root vegetables, savoy cabbage, cider & mustard gravy

Baked Salmon Fillet (GF)
Parsley crushed potatoes, seasonal greens, herb butter

Slow-cooked Cumbrian Lamb Shoulder (GF)
Root vegetables, braised red cabbage, rosemary gravy

Wild Mushroom, Baby Onion & Leek Casserole (V) (GF)
Creamy mashed potato, seasonal vegetables
Extra gravy available on request

EXTRA SIDES *£4 EACH*		
Chunky Chips (GF)	**Buttered New Potatoes (GF)**
Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Apple & Blackberry Crumble (V)
Vanilla custard

Treacle Sponge Pudding (V)
Warm custard

Dark Chocolate Tart (V) (GF)
Poached raspberries, toasted hazelnuts

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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HOTEL

STARTERS

Cream of Mushroom & Tarragon Soup (V) (GF*)
Warm bread

Warm Black Pudding
Caramelised apple, watercress, mustard sauce

Smoked Mackerel Pâté (GF*)
Pickled cucumber, lemon, brown toast

Leek & Mature Cheddar Tart (V)
Dressed leaves, herb dressing

MAINS

Roast Breast of Turkey (GF*)
Sage stuffing, roast potatoes, seasonal vegetables, pan gravy

Baked Cod Loin (GF)
Leek & potato cream, seasonal greens, parsley butter

Pork Loin Steak (GF)
Fondant potato, roasted winter vegetables, apple sauce, cider gravy

Winter Vegetable & Lentil Cottage Pie (V) (GF)
Cheddar mash, seasonal vegetables

Extra gravy available on request

EXTRA SIDES *£4 EACH*		
Chunky Chips (GF)	**Buttered New Potatoes (GF)**
Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Jam Roly-Poly (V)
Vanilla custard

White Chocolate Crème Brûlée (V) (GF*)
Shortbread

Treacle Tart (V)
Clotted cream

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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STARTERS

Leek & Potato Soup (V) (GF*)
Chive oil, warm bread

Garlic Butter King Prawns
Chorizo, toasted sourdough, lemon

Blue Cheese Mousse (V) (GF)
Roasted beetroot, toasted pecans

Smoked Duck Salad (GF)
Celeriac remoulade, pickled apple, watercress

MAINS

Slow-Cooked Duck Leg (GF)
Creamy mashed potato, braised red cabbage, roasted carrots, thyme gravy

Patterdale Cottage Pie (GF)
Cheddar mash, seasonal vegetables, rich red wine gravy

Baked Hake Fillet (GF)
Crushed potatoes, seasonal greens, white wine & parsley cream

Chestnut Mushroom & Root Vegetable Casserole (V) (GF*)
Cumbrian ale gravy, herb dumplings, seasonal vegetables

Extra gravy available on request

EXTRA SIDES *£4 EACH*		
Chunky Chips (GF)	**Buttered New Potatoes (GF)**
Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Chocolate Bread & Butter Pudding (V)
Vanilla custard

Vanilla Panna Cotta (V) (GF*)
Blackberries, oat crumb

Caramelised Pear Tart (V)
Clotted cream

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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STARTERS

Roast Cauliflower & Celeriac Soup (VG) (GF*)
Toasted seeds, warm bread

Smoked Trout Salad (GF)
Chive crème fraîche, dressed leaves, herb oil

Garlic & Rosemary Mushrooms (VG)
Toasted sourdough, dressed leaves

Cumbrian Air-Dried Ham
Lancashire cheese, pickles, crusty bread, fruit chutney

MAINS

Roast Breast of Turkey (GF)
Roast potatoes, roasted root vegetables, hispi cabbage, stuffing, pan gravy

Beer-Battered Haddock (GF)
Chips, mushy peas, lemon, tartare sauce

Venison & Smoked Bacon Casserole (GF)
Wild mushrooms, creamy mashed potato, braised red cabbage, red wine gravy

Roasted Butternut Squash & Spinach Lasagne (V)
Garlic bread, dressed leaves

Extra gravy available on request

EXTRA SIDES *£4 EACH*	**Chunky Chips (GF)**	**Buttered New Potatoes (GF)**
	Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Baked Rice Pudding (V) (GF)
Spiced apple compote, toasted walnuts

Warm Chocolate Brownie (V)
Vanilla ice cream, chocolate sauce

Bakewell Tart (V)
Berry compote, clotted cream

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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STARTERS

Roast Carrot & Ginger Soup (VG) (GF*)
Toasted seeds, warm bread

Crispy Duck & Orange Salad (GF)
Watercress, pickled carrot, orange dressing

Whipped Goats' Cheese (V) (GF)
Roasted squash, toasted hazelnuts, sage oil

Smoked Haddock & Potato Croquettes
Dill mayonnaise, dressed leaves

MAINS

Roast Shoulder of Cumbrian Lamb (GF*)
Roast potatoes, seasonal vegetables, mint sauce, pan gravy

Pan-Roasted Sea Bass (GF)
Crushed potatoes, roasted fennel, seasonal greens, lemon butter

Slow-Cooked Chicken, Leek & Ham Pie
Creamy mashed potato, seasonal vegetables, thyme gravy

Roasted Vegetable & Chestnut Wellington (VG)
Roast potatoes, seasonal vegetables, red wine gravy

Extra gravy available on request

EXTRA SIDES *£4 EACH*	**Chunky Chips (GF)**	**Buttered New Potatoes (GF)**
	Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Chocolate Mousse Pott (V)
Chocolate crumb, black cherry and Chantilly cream

Pear & Almond Tart (V)
Poached pear, clotted cream

Blackberry & Apple Cheesecake (V)
Oat crumb, blackberry compote

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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HOTEL

STARTERS

Lentil & Root Vegetable Soup (VG) (GF*)
Warm bread

Smoked Salmon & Cream Cheese Roulade (GF*)
Pickled shallots, capers, crisp bread

Slow-Cooked Pork Belly (GF)
Parsnip purée, fresh apple, cider glaze

Butternut Squash & Goats' Cheese Tart (V)
Rocket, toasted walnuts

MAINS

Roast Sirloin of Beef (GF*)
Roast potatoes, Yorkshire pudding, seasonal vegetables, horseradish, pan gravy

Roast Loin of Pork (GF*)
Roast potatoes, sage stuffing, seasonal vegetables, apple sauce, pan gravy

Mushroom, Brie & Cranberry Wellington (V)
Roast potatoes, seasonal vegetables, braised red cabbage, red wine gravy

Salmon, Cod & Spinach Gratin (GF)
Cheddar mash, winter greens, herb cream sauce

Extra gravy available on request

EXTRA SIDES *£4 EACH*	**Chunky Chips (GF)**	**Buttered New Potatoes (GF)**
	Skinny Fries (GF)	**Seasonal Vegetables (GF)**

DESSERTS

Chocolate Truffle Torte (V) (GF)
Chocolate sauce, roasted hazelnuts

Traditional Sherry Trifle (V)
Vanilla custard, whipped cream, toasted almonds

Spiced Plum Crumble (V)
Vanilla custard

Yorkshire & Cumbrian Cheese Selection (V) (GF*)
Mature Cumbrian Cheddar, Yorkshire Blue & Wensleydale,
artisan biscuits, chutney & grapes

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