

Windermere

Function Menu

2 Course or 3 Course

Homemade Smoked Bacon, Butternut Squash and Paprika Soup Smoked Chicken and Wild Mushrooms

Sautéed in cream, served on a toasted crouton

Morecambe Bay Potted Shrimps

With toasted sour dough

Warm Goats Cheese

On a bed of wild rocket, drizzled with balsamic syrup

Fillet of Sea Bass

Pan fried served with garlic and prawn butter

Roast Sirloin Beef

With fine pan gravy and Yorkshire pudding

Minted Lamb Henry

Slowly braised in a rich, mint marinade

Butternut Squash and Cashew Nut Wellington

With a spiced wine jus

Belgium Chocolate Tart
Raspberry and Prosecco Cheesecake
Trio of Local Cheese and Chutney
Sticky Toffee Pudding with Cream

Coffee with Mints

Prices subject to change
We require a pre-order at least 7 days prior to your function
All cancellations must be communicated at least 48 hours
prior to the function or charges will apply

We operate a 'One booking = One Bill' policy to keep the payment process simple and efficient