



# CRAIG MANOR HOTEL

OVERLOOKING LAKE WINDERMERE

## 3 COURSE DINNER MENU

### TO START

Soup of the Day

Served with warm homemade bread

Moules Mariniere

Served in a cream, white wine, garlic and parsley sauce

Heritage Tomato and Mozzarella Salad (v)

Served with an avocado mayonnaise Basil and homemade bread

### MAIN COURSE

Roasted Corn-fed Chicken Fillet

Fondant potato, charred leeks, wild mushroom and marsala sauce

Seared Salmon Fillet

Potato Brandade, peas and chorizo, fish veloute

Handmade Gnocchi

Asparagus, wild mushrooms and ricotta

### DESSERT

Baileys Crème Brulee

With shortbread biscuit

Belgian Chocolate Tart

Vanilla ice cream

Raspberry Bakewell Tart

With English custard