



CRAIG MANOR HOTEL

OVERLOOKING LAKE WINDERMERE

SAMPLE DINNER MENU

TO START

Cream of Broccoli & Blue Cheese Soup
Served with warm homemade bread

Salad of Crayfish
Crispy pancetta, saffron mayo

Chicken Liver Pate
Brioche, Damson Chutney

Salad of Marinated Olives
Feta, sun-blushed tomato, pesto

MAIN COURSE

Seared Scottish Salmon
Paisley mashed potato, kale, saffron & tarragon sauce

Duck Breast
Kale, dauphinoise potato, orange jus

Corn-fed Chicken Fillet
Potato fondant, wild mushrooms, sherry sauce

Roast of the Day
Seasonal vegetables, Yorkshire pudding

Wild Mushroom Risotto
Charred aubergine, shaved parmesan, truffle oil

DESSERTS

Classic Eton Mess
White Chocolate Panna-Cotta with Raspberry Compote

Baked Rhubarb Crumble with Vanilla Ice-cream

Chocolate Profiteroles

Baked Rhubarb Crumble with Vanilla Ice-cream
English Cheese, Celery, Grapes & Sourdough Biscuits

Why not add a glass of port for £2.80

2 courses £22

3 courses £27