



THE
GLENRIDDING
HOTEL
ESTABLISHED 1861

STARTERS

PAN FRIED ASHED PIGEON BREAST

PARSNIP PUREE, POLENTA CHIPS, CONFIT BLACKBERRY DEMI GLACE

TRIO OF FISH

CONFIT SALMON, APPLE PUREE, PLAICE FILLET, CHIVE OIL SMOKED HADDOCK FISHCAKE

RING OF FILO PASTRY

RED ONION JAM, BLENDGALE BLUE CHEESE, GREEN GRAPED, RED WINE SYRUP

INTERMEDIATE

KIR ROYAL SORBET

OR

CRAB AND CRAYFISH GATEAUX

MAIN COURSE

WILD ULLSWATER VENISON STEAK

BRAISED RED CABBAGE, CONFIT POTATO, HERITAGE CARROTS & JUNIPER JUS

PAN FRIED HALIBUT STEAK

PEA PUREE, PRAWN AND CAPER SALSA, MARINATED BEETROOT, SAFFRON PEARL POTATOES

WILD MUSHROOM RISOTTO

BRAISED KALE, PARMESAN CRISP, ROASTED CHESTNUTS

DESSERTS

WHISKEY, TRIPLE CHOCOLATE, ORANGE

A CREATIVE COMBINATION OF MOUSSE, TRUFFLE, CHOCOLATE CRUMB

CAPPUCCINO CREME BRULEE

PISTACHIO BISCOTTI

