



THE
GLENRIDDING
HOTEL
ESTABLISHED 1861

STARTERS

CREAM OF TOMATO SOUP

SERVED WITH HERB CROUTONS & PESTO OIL

SEAFOOD CHOWDER

SMOKED HADDOCK, SALMON, HAKE & PRAWNS SERVED WITH TOASTED ALMONDS & CHIVE OIL

SMOKED DUCK

SERVED WITH POMEGRANATE, ORANGE SEGMENTS & RED WINE SYRUP

MAINS

CREAMY WINTER VEGETABLE LINGUINI

BUTTERNUT, CELERIAC & SWEDE SERVED WITH TOASTED PINE NUTS & A GARLIC MUSHROOM

HAKE EN PAPILLOTE

SERVED WITH SAFFRON PEARL POTATOES, BABY CARROTS, BABY CORN, LEEK & A PESTO CREAM SAUCE

HONEY ROASTED PORK FILLET

SERVED WITH BARRELED NEW POTATOES, BABY CARROT, BABY CORN, LEEK & PEPPERCORN SAUCE

DESSERTS

DECONSTRUCTED TIRAMISU

SERVED WITH TOASTED ALMONDS & PISTACHIO BISCOTTI

RHUBARB & GINGER ETON MESS