

# MOTHER'S DAY SUNDAY LUNCH

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## STARTERS

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### **Creamy Garlic Mushrooms**

Sautéed button mushrooms in a creamy garlic and herb sauce.  
Served with garlic ciabatta.

### **Soup**

Red lentil and bacon soup, served with sour dough and butter.

### **Melon and Ham**

Cumbrian air dried ham and gala melon, micro red basil and a pomegranate balsamic syrup.

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## MAIN COURSE

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### **Roast Beef**

Traditional beef from our own farm, served with roast potatoes, mash potatoes, Yorkshire pudding, spring vegetables and a beef jus

### **Roast Lamb**

Using our own lamb leg from the farm, served with roast and mash potatoes, red currant and red onion tartlet, spring vegetables and a rosemary and lamb gravy.

### **Salmon**

Pan seared then roasted salmon fillet, served with roast and mash potatoes, spring vegetables and a prawn and caper nut brown butter sauce.

### **Filo Pastry Parcel**

Locally sourced goats cheese and roasted nuts wrapped in filo pastry served on spring vegetables and served with a sweet red pepper coulis

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## DESSERTS

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### **Sticky Toffee Pudding**

The Cumbrian classic, served with vanilla ice cream, butterscotch sauce and cinder toffee shards.

### **Apple Crumble**

Stewed apples in cinnamon with a crunchy golden topping, served with a homemade custard.

### **Eton mess**

Mixed berries in coulis, meringue, Chantilly cream.

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**Main course £11.95 2 courses £15.95 3 course £19.95**

**Childs main course £5.95 Child's 2 courses £7.50**