



Carriages Restaurant

MENU

Morecambe Bay Shrimp Parcel

Set on a bed of wilted spinach and coated with a herb butter sauce

Confit of Rabbit Salad

Topped with a poached egg and scattered with orange segments

Cumberland Sausage Terrine

Accompanied by homemade fruit chutney & toasted fruit brioche

Garlic Mushroom Bruschetta

On a lush, mixed leaf salad

Chinese Chicken & Noodle Soup

Mango Sorbet

Pan-fried Beef Fillet

On a confit of leeks with a port wine jus

Prosciutto-wrapped Pheasant Breast

Accompanied by a rich carrot puree and a Madeira jus

Pan-Fried Sea Bream

Served on a samphire risotto with orange emulsion

Roasted Butternut Squash with Goats Cheese

In a puff pastry casket served with watercress sauce

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!

Vegetable Accompaniment

Dauphinoise Potato, Fine Beans & Broccoli

MENU

Seafood Ravioli

With fennel puree & pink peppercorn sauce

V Goats Cheese Profiteroles

Choux pastry balls filled with a creamy, herby goat's cheese then finished with an aged balsamic vinaigrette

Crispy honey-glazed Pork Belly

Resting on a base of spiced sweet potato cake drizzled with vanilla jus

V Chargrilled Asparagus & Courgette Salad

Set upon mixed leaves with a roasted garlic dressing & parmesan shavings

V Celeriac & Spinach Soup

With toasted pinenuts

V Lemon Sorbet

Juniper coated Venison Loin

On a parsnip puree and lavished with a rosemary sauce

Pan-fried Sea Bass Fillet

Set on a leek & potato rosti with a coriander & vanilla fish cream

Chicken Breast Stuffed with Mango & Smoked Pancetta

Enriched by a light tarragon sauce

V Gnocchi with Broccoli

Bathed in a mildly spiced arabiatta sauce

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!

Vegetable Accompaniment

Stuffed Potatoes in their Skins, Carrots & Mangetouts

MENU

Crispy Prawns on a Red Onion & Turmeric Khichdi

Succulent prawns in golden batter perched on a plinth of creamy spiced rice with a herb chutney

Honey Roasted Baby Beetroots & Goats Cheese Brulee

Served with burgundy jelly & toasted black pepper cornbread

Terrine of Ham Hock & Asparagus

Accompanied by a succulent homemade piccalilli and toasted fruit brioche

V Water Melon and Feta Cheese

Dressed with watercress and baby gem leaves, then drizzled with a blood orange & balsamic dressing

V Sweet Potato & Red Pepper Soup

Garnished with diced peppers

V Green Apple Sorbet

Rump of Lamb

Accompanied with spiced leek potato and a juniper & red currant jus

Roasted Breast of Guinea Fowl

Set on a nest of saffron couscous, moistened with a Marsala and red currant jus

Grilled Fillet of Hake

Presented with a butternut squash puree, with roasted vegetables, and a spinach sauce

V Filo Money Bag

A filo pastry envelope, filled with roasted ratatouille, raisins & cheese, accompanied by a tomato & basil sauce

Fillet Steak Grill (supplement £3.50 per person)

6oz prime fillet accompanied by home-made chips and all the old favourites!

Vegetable Accompaniments

Croquette Potatoes, Fine Beans & Slow Roasted Parsnips

DESSERTS

Flamed Apple Calvados

Apple pieces cooked in Calvados, wrapped in a light pancake accompanied by a vanilla & cinnamon ice cream and Calvados glaze

Cinnamon Cheesecake

Complemented with a tamarillo sorbet and a glaze

Passion & Orange Parfait

Simply served with a fruit coulis and orange segments

Steamed Vanilla & Marmalade Sponge Pudding

Oozing with flavours and bathed in a light crème anglais

Conference Pear in Spiced Wine Jelly

Presented with a frozen cardamom parfait

Chocolate Sandwich

A light luscious chocolate delight simply complimented with a Rhubarb Sorbet

Milk Chocolate Panacotta with Port Cherry Sauce

And a quenelle of whipped cream

Assiette for Two

Chef's own selection of sweets to share with a close friend

Chef's Cheeseboard

A selection of fine English chesses with celery, grapes and biscuits

Ice Cream Selection

Please ask your Waiter for today's delicious choices of ice cream