



THE OLD CHAPEL

SAMPLE MENU

Soup of the day

Smoked salmon and prawn cocktail with marie rose sauce, lemon, capers
Chicken liver pate infused with garlic and brandy, toasted brioche, red onion chutney
Creamy garlic mushrooms, sourdough toast



Rump of Cumbrian lamb, sautéed potatoes, rosemary and redcurrant sauce

Seared fillet of salmon, crushed potatoes, hollandaise sauce

Roasted vegetable wellington with cous cous, buttered new potatoes, tomato coulis

Char-grilled 10oz sirloin steak, tomato, mushroom, hand-cut chips, creamy pepper sauce (£5.00 supplement)

All served with a side of seasonal vegetables



Eton Mess

Lemon tart, raspberry coulis, vanilla ice cream

Sticky toffee pudding, toffee sauce, salted caramel ice cream

Cheese, crackers, plum chutney, celery, grapes



Freshly brewed coffee with mints

£35 per person

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Not all ingredients are listed. As we prepare all our food in one kitchen, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.