



DALSTON HALL COUNTRY HOUSE

THE OLD CHAPEL

PRIVATE DINING MENU



Smoked Salmon & Prawns
Marie rose sauce, lemon, capers, dressed leaves

Chicken Liver Pate
Toasted brioche, onion chutney

Butternut Squash Soup
herb crouton



Rump of Cumbrian Lamb
buttered greens, sautéed potatoes, rosemary and redcurrant sauce

Pan-Fried Salmon
crushed new potatoes, seasonal greens, sauce vierge

Vegetable Wellington
roasted vegetables and cous cous encased in filo pastry, vegetables and potatoes, tomato coulis

10oz Ribeye Steak
truffled Portobello mushroom, confit tomato, hand-cut chips, creamy pepper sauce
£5.00 supplement



Lemon Tart
meringue drop, raspberry, vanilla ice cream

Sticky Toffee Pudding
toffee sauce, salted caramel ice cream

Cheeseboard
water biscuits, chutney, celery, grapes



Coffee

£35 per person

If you have any dietary requirements please advise us at the time of booking and we will endeavour to accommodate.