

# Armathwaite Hall

HOTEL AND SPA



AA Rosette Award for Culinary Excellence 

## Lake View Restaurant Sunday Lunch

### Starters

Prawn Cocktail

*Marie Rose, Baby Gem, Lemon*

Leek & Potato Velouté (V)

Carpaccio of White Beets

*House Ricotta, Wasabi Cream, Salted Parsnip Crisps, Rocket Cress*

### Mains

Roast Cumbrian Beef

*English Seasonal Vegetables, Roast Potato, Yorkshire Pudding*

Roast Leg of Armathwaite Estate Lamb

*English Seasonal Vegetables, Roast Potatoes*

Breast of Cumbrian Chicken

*Seasonal Vegetables, Yorkshire Pudding, Jus*

Fillet of Seabass

*Caramelised Onion Purée, Woodland Mushroom, Candied Turnip, Sweetbread, Madeira Jus*

Charcoal Roasted Courgette (V)

*Red Pepper, Wilted Leaf Spinach, Pistachio Crust, Sicilian Marmalade, Aubergine Carpaccio*

### Desserts

Caramel Milk Chocolate

*Praline and malt mousse, fresh treacle granola and hazelnut milk*

Melting Ginger Pudding (V)

*Caramel Custard, Iced Double Cream*

Chef's Selection of Cheeses

*Fig Chutney, Red Grapes, Sourdough Crackers*

**Three courses 31.50**

**Children 15.95**

If you have any concerns relating to the allergens detailed below please speak to the Restaurant Manager prior to ordering: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphites, lupin, Mustard and molluscs