

# ARMATHWAITE HALL

HOTEL AND SPA



## LAKE VIEW RESTAURANT

### SUNDAY LUNCH MENU

AVAILABLE EVERY SUNDAY FROM MIDDAY UNTIL 3PM

**TWO COURSES £30 | THREE COURSES £39**

#### WHILST YOU CHOOSE

*Glass of Champagne £14*

*Glass of Rosé Champagne £15*

*Kir Royale £17*

*Peach Bellini £13*

#### STARTERS

***Prawn Cocktail***

Marie Rose sauce, baby gem, lemon

***King Scallops (GFA; supplement £8)***

Miso glazed pork belly, apple, celeriac

***Oak Smoked Mackerel Fillet (GF)***

Fennel, horseradish, lemon & dill dressing

***Chicken Liver Parfait***

Garden spiced plum chutney, toasted brioche

***Roast Sweet Potato & Cumin Soup (VG; GFA)***

Sage oil

#### MAIN COURSE

***Estate Belted Galloway Roast Beef with Red Wine Jus (GFA)***

***Roast Cumbrian Turkey (GFA)***

***Roast Leg of Armathwaite Estate Lamb with Minted Jus (GFA)***

All served with roast potatoes, honey roast parsnips, carrots, Brussel sprouts & Yorkshire pudding

***Barbecued Miso Aubergine (VG; GF)***

Greek white feta, chilli, garlic, roast potatoes

***Wild Mushroom, Leek & Gruyère Cheese Strudel (V)***

Garlic, leek, smoked Torpenhow cheddar, chive oil

***Wester Ross Salmon Fillet (GF)***

Cavolo nero, saffron potatoes, lemon & caper beurre blanc

(V) Vegetarian | (VG) Vegan | (VGA) Vegan Adaptable | (GF) Gluten Free | (GFA) Gluten Free Adaptable.

If you are concerned about any food allergies or intolerances, please ask a team member, who will be delighted to assist.

A discretionary 10% service charge will be added to your bill.

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## DESSERT

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***Crème Brûlée (V; GF)***

Grand Marnier clementines, marmalade ice cream

***Chocolate Orange Tart (VG; GF)***

raspberry sorbet

***Sticky Toffee Pudding (V)***

toffee sauce, pistachio ice cream

***Selection of Ice Cream & Sorbet (V; VGA; GFA)***

three scoops of your choice, please ask our team for details

***Selection of Cheeses (V; GFA) (supplement £5)***

Crofton, Blue Whinnow, Sykes Fell, Brant Fell Reserve, fig chutney, truffle honey, sourdough crackers

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## TO FINISH

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***Coffee & Mints (V; GF) £6***

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## DESSERT WINES (100ML/BOTTLE)

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***Sauternes*** Château Guiraud 'Petit Guiraud', France **£11 / £38**

***Muscat*** Stanton & Killeen, Rutherglen, Australia **£11 / £38**

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## PORT (100ML)

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***Cockburn's Fine Ruby*** £10

***Graham's 10 Year Tawny*** £13

***Warre's 2003 Vintage*** £19

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## LIQUEUR COFFEE

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***Calypso*** with Tia Maria £10

***Irish*** with Jameson Irish Whiskey £10

***Russian*** with vodka £10

***Bailey's Irish Cream*** £10

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## DESSERT COCKTAILS

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***Passion Fruit Martini*** £15

***Espresso Martini*** £15

***Old Fashioned*** £15

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