

Cumbria

PARK HOTEL

Sunday Dinner

served 12noon - 8.30pm

Starters

Soup of the Day with warm crusty bread (V) (GF)

Scotch Egg with fruity brown sauce & dressed young shoots

Tomato & Buffalo Mozzarella Salad with homemade pesto (V) (GF)

Sautéed Mushrooms on brioche with poached egg and hollandaise sauce (V) (GF)

Main Courses

Traditional Roast Dinner served with all the trimmings, Yorkshire Pudding & a rich pan gravy (GF)

Choose from Beef | Chicken | Falafel Loaf (V)

Pan Seared Salmon with crushed new potatoes & a creamy prawn sauce (GF)

Teriyaki Noodles

Choose from Chicken | Vegetarian

All served with a selection of vegetables and potatoes

Desserts

Sticky Toffee Pudding with vanilla ice cream

Chocolate Brownie with chocolate sauce, Chantilly cream & a berry compote

Passion Fruit & Champagne Cheesecake (GF)

Selection of Ice Cream (GF), choose from

Pistachio Nut | Vanilla | Triple Chocolate | Strawberries & Cream | Raspberry Sorbet

Selection of Cumbrian Cheese served with biscuits, grapes, celery, apple & damson chutney (*£3 supplement applies*) (GF)

Tea or Coffee with Homemade Fudge ~ £2.50

2 courses ~ £16.95 per person

3 courses ~ £19.95 per person

Please ask your server regarding allergens or dietary requirements
(V) Vegetarian | (GF) dish can be adapted to suit a gluten free diet