



SHARROW BAY

The Original Country House Hotel

Gourmet Menu

Starter

Suisse Soufflé

Stilton, Roast Onion, Spinach

Panna Cotta of Cornish Brown Crab

Dressed White Crab, Pickled Samphire, Tomato Jelly

Hand Dived Scottish Scallops

Kohlrabi Kimchi, Granny Smith, Marmite Butter

Roast Breast of Red Leg Partridge

Ruby Port Braised Figs, Celeric, Aniseed Puree

Duck Foie Gras

Yorkshire Rhubarb, Beetroot, Hazelnuts

Main

Cannon of Local Herdwick Lamb

Sharrow Black Pudding, Red Cabbage Ketchup, Piccolo Parsnips, White Wine & Rosemary Sauce

Noisette of Wild Venison

Roast Butternut, Roast Shallots, Spinach, Pickled Blackberries, Juniper Berry & Douglas Fir

Fillet of Turbot

Buttered Lobster, Saffron Potatoes, Samphire, Lemongrass

Fillet of Halibut with Nut Crust

Buttered Baby Leeks, Verjus Golden Sultanas, Potato Terrine

Pithivier of Mushrooms, Spinach, Tomato

Wild Mushroom & Madeira Sauce, Roasted Heritage Carrots, Broccoli Florets

Dessert

Francis Coulson's Famous Sticky Toffee Pudding

Toffee Sauce

Chocolate Fondant

Lemon & Mint

Vanilla Rice Pudding

Poached Rhubarb, Beetroot Cream, Hibiscus Ice Bonbon

Vanilla Cheesecake

Apple, Celery

Selection of British Cheeses

Chutney, Celery, Biscuit Selection
(As an additional course £8.50pp)

£67.50 per person

To Finish

Coffee or Tea with Petit Fours

£4.50 per person

Please be sure to let us know of any special dietary requirements including allergies