
GRASMERE HOUSE

HOTEL

Restaurant A la Carte Menu

Sample Menu

Starters

Home-made fresh vegetable soup (V) £5.50

Trio of melon served with a selection of fruit coulis (V) £6.00

Smoked salmon and smoked trout served with mixed salad leaves and horseradish cream £7.25

Terrine of chicken and hock of ham served with mixed leaves, and house pickles £6.50

Feta, mozzarella and tomato with a mixed leaf salad with olives and a basil and lemon olive oil dressing (V) £6.50

Main Courses

Baked sea bream on a bed of basmati rice served with a white wine and herb sauce £17.95

Roast honey glazed duck breast set on a bed of wine poached red cabbage served with a ginger and orange sauce

£19.50

Sirloin steak grilled to your liking served with herb grilled tomato button mushrooms and hand cut chips, served with herb butter £21.75

Roulade of slow roasted blade of beef with a mushroom filling served on a mixed potato mash and a mushroom & peppercorn sauce £19.50

Chicken breast wrapped in bacon roasted and served with a white wine and lemon and tarragon cream sauce £18.75

Roulade of slow roasted shoulder of lamb with a spinach and pine nut filling on a rosemary mash served with a minted gravy £19.50

Penne pasta with mushrooms tomato and onions topped with cheddar cheese (V) £16.50

Note: All main courses are served with a selection of fresh vegetables and potato. Please ask your waiter if you would like salad instead

Desserts

Blackcurrant cheesecake served with a apricot coulis £6.50

Homemade apple flan with cream and marmalade glaze and fresh cream dusted with cinnamon £6.50

Summer pudding served with a fruits of the forest coulis £6.50

Homemade tangy lemon tart served with clotted cream and raspberry coulis £6.75

Cheese selection served with water biscuits apple celery and dried sultanas £7.50

Coffee and mints £3.50