

Keswick Park

ACCOMMODATION,
BAR & DINING



STARTERS

SOUP

Roasted Root Vegetable Soup (v)

RAVIOLI

Ravioli of Braised Rabbit, Chestnuts, Artichoke & Smoked Bacon Velouté

SOUFFLÉ

Twice Baked Goat's Cheese & Nettle Soufflé (v)

PIGEON

Roasted Wood Pigeon, Confit Leg, Beetroot Compote, Ceps & Pancetta

SMOKED MACKEREL

Potted Smoked Mackerel Rillettes with Vine Tomato Chutney & Toasted Brioche

MAIN COURSES

PORK

Glazed Slow Roast Belly of Pork, Pickled Beansprouts, Chilli & Goji Berry, Caramalised Heritage Carrots & Crackling

LAMB

Canon of Herdwick Lamb, Sweetbread & Fennel Pudding, Shallot & Thyme Rosti & Lamb Jus

VENISON

Fillet of Venison, Huntsman Sauce, Celeriac Dauphinoise, Wild Boar Sausage, Pear & Parsnip Purée

HALIBUT

Grilled Halibut, Confit Spring Onions, Prawn Dumpling, Oyster Mushroom, Scallion & Chestnut Broth

PUMPKIN

Pumpkin & Ricotta Tart with Kale & Cranberry Salad & Beetroot Chutney (v)

DESSERTS

BREAD & BUTTER PUDDING

Bryson's Lakeland Plum Bread & Butter Pudding with Homemade Rum & Raisin Ice Cream

FIGGY PUDDING

Sticky Figgy Pudding with Warm Vanilla Sauce

CRÈME BRÛLÉE

Raspberry & White Chocolate Crème Brûlée with Cinnamon Shortbread

CHEESEBOARD

Selection of Local Cheeses & Homemade Chutneys

Two Courses £22.50

Three Courses £27.50