

PLATTER'S FOR 2

Menu

LOCAL CHEESE & MEAT PLATTER - £50.00

- Roast kettle ham, chicken liver parfait, silverside of beef
- A trio of local cheeses - grapes, celery, apple & toasted walnuts
 - Semi dried cherry tomatoes & stuffed sweet peppers
- Garlic & rosemary marinated olives, Piccalilli & Westmorland chutney
 - Artisan sourdough bread & crackers

VEGETARIAN PLATTER - £44.00

- A trio of local cheeses - grapes, celery, apple and toasted walnuts
 - Moroccan falafel bites
- Hummus, Smoked sriracha crispy chickpeas & crudites
 - Semi dried cherry tomatoes & stuffed sweet peppers
 - Grilled artichokes
 - Garlic & rosemary marinated olives
- Artisan sourdough bread & crackers

SEAFOOD PLATTER – £53

- Grilled Smoked Mackerel - dill pickled cucumber
- Prawn cocktail - marie rose sauce, gem lettuce & avocado
- Port of Lancaster Smokehouse Smoked Scottish Salmon
 - White Anchovy Fillets & capers
 - Artisan sourdough bread

CURED MEAT PLATTER – £45

- Cured meat selection – cured pork loin, Serrano ham, Spanish Chorizo
 - Goats cheese mousse - toasted walnuts, pickled radish
- Semi dried cherry tomatoes & stuffed sweet chilli peppers
 - Garlic & rosemary marinated olives
 - Grilled artichokes
 - Dried fruits and almonds