

The GARDEN at EDEN

Main courses

Slow roasted Daube of Beef

With Yorkshire pudding and Horseradish cream

Pan Fried Chicken Breast

with a choice of one of the following sauces,

White wine and Tarragon, Cherry tomato with spinach and basil, Wild mushroom and Sherry, Tomato with black olive and pimentos, Classic chasseur, Honey mustard

Pork cooked three ways

Slow cooked and pulled belly pork, roasted loin, and pan-fried fillet served with a rich Thyme & Garlic jus

Pork fillet a la crème

Loin of pork cooked in a mushroom, sherry and smoked paprika cream sauce

Salmon with your choice sauce:

Lemon cucumber and dill cream, White wine with spinach and watercress, Sticky garlic and ginger, Cherry tomato and balsamic

Beef and Wild Mushroom Stroganoff

Strips of beef with wild mushrooms cooked in a brandy, paprika and cream sauce
With wild basmati rice

Local Cumberland Sausage

Served on a bed of creamy mash potato served with a red wine and caramelised onion gravy

Lakeland Beef and Ale Pie

Slow cooked beef and local ale, served with a puff pastry or short crust lid

Honey Glazed Ham

Accompanied with a whole grain and parsley cream sauce

(S) Locally Sourced Venison

With Damson and Star Aniseed

(S) Crispy Roasted Half Duck

Served with orange and port sauce

Vegetarian options

Moroccan Vegetable and Bean Tagine

A medley of vegetables and beans in lightly Moroccan spiced tomato sauce
Served in a butternut squash and accompanied with a rocket and tomato salad

Butternut Squash, Spinach and Chickpea Thai Curry

A mild dish made using our home-made Thai paste & served with wild basmati rice

Baked Brie, Hazelnut and Mushroom Wellington

Served with a Red Onion Relish

(S) A supplement charge may be applied subject to market price

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Desserts Selection

Classic Vanilla Crème Brulee

Topped with crushed honeycomb & a shortbread biscuit

We can also flavour this dish with the following; Coconut & ginger, Fresh mint or Lemon

Chewy Hazelnut Meringue

With Chantilly cream and caramel sauce

Fresh Berry Pavlova

With Chantilly cream

Strawberry Shortbread

Homemade shortbread biscuit sandwiched with fresh strawberry compote & vanilla cream

Homemade Cheesecake

Baileys and ginger, Lemon Or White chocolate and raspberry

Chocolate, Orange & Chilli Torte

With Chantilly cream or chocolate sauce

Profiteroles

With either caramel, chocolate or summer berry compote

Warm Chocolate Brownie

With chocolate sauce

Classic Sticky Toffee Pudding

With toffee sauce

Pressed Summer Berry Pudding

With Lakeland vanilla ice cream

Triple Chocolate Mousse

Made with dark, milk & white Belgian Chocolate

Tarte au Citron

Classic French Lemon Tart

Fruit Crumble

A choice of Peach, Orange & Thyme Or Pear & Apple Crumble

Served with Chantilly Cream or Ice-cream

Chocolate Bread & Butter Pudding

With Chantilly Cream or Chocolate Sauce

(S) Cheeseboard

Minimum of 10 servings per platter

A selection of various cheeses served with oatcakes, crackers, chutney and fruit

We are happy to discuss alternative options

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