



THE LAKES CATERING CO

MADE IN THE LAKE DISTRICT



6 COURSE A LA CARTE MENU

CANAPES

Start your dining experience with 3 Canapé. Choose from the Canapé menu.



STARTERS

Warm **Goats Cheese** & mixed Beetroots with Beets Ketchup, Beets Pickled, Beets Candied & sticky Walnuts

Cured **Mackerel** on a Asian Orange Slaw with a Pea & Wasabi Puree, Pickled Cucumber & Lemon & Chilli Rapeseed Oil.

Pan fried **Chicken Livers** & wild Mushrooms on toasted Pumpernickel Bread finished with a Peppercorn Sauce & Bacon Crisp.



MAINS

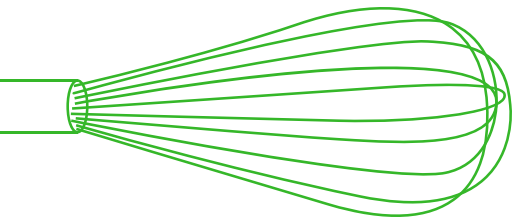
Confit **Hake** with a warm Beetroot salad & saute

Kale & a sweet Red Pepper Sauce

Trio of **Pork**, panfried Pork fillet, glazed Pork Belly

& slow cooked Pig Cheeks with a Jus, fondant Potato, Pea puree, finished with roasted baby Vegetables & a Bacon Crisp.

Portobello **Mushroom** stuffed with a spicy Bean



Tapenade, melted Rarebit served with roasted baby Vegetables, fondant Potato & a Spinach &

Nutmeg Cream.



Rib eye **Steak**- 10oz with Mushrooms, roasted cherry Tomatoes, served with fonadant Potato, saute kale & a Peppercorn sauce.



THE LAKES CATERING CO

MADE IN THE LAKE DISTRICT

AL A CARTE MENU CONTINUED

DESSERTS



Sticky **Toffee Pudding**

with a chantilly Cream and sticky Walnuts

Chocolate & Beetroot **Torte**

with Chocolate soil, fresh Berries, Coulis & Hazelnut praline

Lemon & Elderflower Burst,

Lemon Curd, Meringue, Elderflower Jelly and a Lemon & Elderflower Cheese Cake



LOCAL CHEESEBOARD

Local Cumbrian **Cheeses** from

Appleby Creamery

Hard Cheese, Brie, Smoked Cheese, Blue Cheese

& Ewe's Cheese.

Selection of **Biscuits**, Dried **Fruit** &

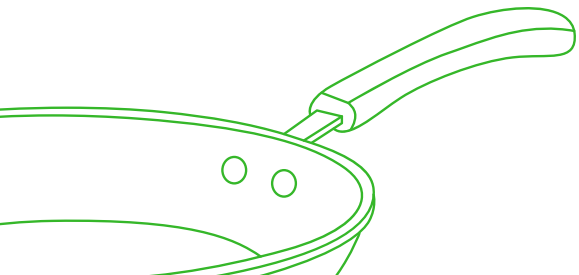
Local **Chutney**



COFFEE & PETIT FOURS

Freshly Ground **Coffee** with Chefs sweet treat

Petit Fours



£49.95 PER HEAD - INCLUDES STAFF

£6 STEAK SURCHARGE PER HEAD