

## **FOOD INSPIRED BY CUMBRIA.....**

It is my pleasure to welcome you to Overwater Hall – even with new restrictions being placed on our lives. In order to help us to enforce the social distancing measures introduced to deal with the virus we have had to make some changes to our usual offering: to this end I have had to, reluctantly, remove the Fish Course from the menu to reduce the number of contacts between both our waiters and you, our guests, for our mutual safety.

The rest, though, remain the same: local produce sensitively prepared and cooked, for you.

Our local suppliers include – **Richard Harrison** of Wigton for his own farm-reared Beef, Pork and Lamb. Today's beef is from a Luining Heifer (pronounced "Ling"): a breed of cattle developed specifically to cope with the inclement weather of the Scottish Hebrides, it is a cross between the Shorthorn and Highland breeds first bred in 1947 on the Island of Luining. It is a very hardy breed, living outside all year round so is totally grass-fed. The Faggots on the menu contain Ox Liver, Shin and Kidneys: nothing you wouldn't want to eat!!!

**Also, Fyne Fish** of Cockermouth for fresh Solway Fish, Langoustine and Lobsters. **Lakes Speciality Foods** of Staveley for Sausage, Bacon and Poultry. **Sandyriggs Nursery** of Wigton for all our lovely seasonal soft fruits: Strawberries, Raspberries, Blackcurrants, Damsons, Elderberries. **Thornby Moor Dairy** for Cheese. **Darkhouse Coffee Roasters of Keswick** for filter Coffee. **Roland Watson and Son** of Aspatria for our delicious, genuinely free range eggs.

We hope you will enjoy your meal – and if there is anything we can do to improve your evening, please do ask!

### **Starters**

Ravioli of Lobster and Prawn on buttered Pak Choi,  
Thai Coconut Broth, Tomato Fondue

Supreme of Pigeon on Colcannon with Wild Boar Sausage,  
Butter Bean Puree, Hedgerow Sauce

Salad of home-smoked Lamb Fillet with Herbed Quails Eggs,  
Sweet pickled Shallots, smoked Raisins, Crispy Pancetta and Damson Jelly

Beetroot Cured Salmon with Smoked Salmon Pate,  
Root Vegetable Slaw and Herb Crackers

Ballotine of Guinea Fowl filled with a Mousse of Porcini Mushrooms and Tarragon,  
on Celeriac Remoulade, Apple Emulsion, Savoury Granola

Watermelon, Pineapple, Mango and Kiwi Fruit glazed with  
a Champagne Sabayon, with a Tuile Basket filled with homemade Passion Fruit Sorbet

Hot and Sour Thai King Prawn and Tomato Consomme

## **Main Courses**

Lobster Thermidor – a timeless classic of Solway Lobster flamed in Brandy with an English Mustard Cream Sauce, glazed with Parmesan Cheese £7.50 supplement

Char grilled Tandoori Monkfish on Harissa Couscous with seared King Scallop, Aubergine Curry, Pea Puree and an Orange and Cardamom Oil

Char grilled Halibut, Salmon, Sea Bass and Sole on a Salad of Artichoke and Capers with New Potatoes, Cherry Tomato Confit, Spinach

Pan fried fillet of Luing Beef with Truffle Butter; Steak and Kidney  
Pudding and Beef Faggot, with Artichoke Gratin and Mustard Mash £5.00 supplement

Assiette of Cumbrian Lamb: Fillet pan fried with Rosemary,  
'Tatie Pot' Terrine, Confit Lamb Belly, Haggis Croquette, Redcurrant Sauce

Trio of Game Birds – Pheasant, Mallard and Partridge – with Root Vegetable  
Terrine, Rosti Potato and braised Red Cabbage, Hedgerow Sauce and Apple Gel

Char grilled Tandoori Vegetables with a Puree of Squash,  
Channa Dahl, Mango Chutney and pickled Grapes

## **Choice of Homemade Desserts**

Or

## **A Selection of Cheeses from Cumberland and Westmorland**

## **Coffee and Homemade Petit Fours**

**£50.00 per person, inclusive of VAT**

Please inform us when ordering if you suffer from any food allergies as all ingredients are not always listed. Thank you.