

FOOD INSPIRED BY CUMBRIA.....

It is my pleasure to welcome you to Overwater Hall.

We hope you will find your evening as near to the 'old normal' as possible, and we thank you for your patience as we attempt to serve everyone safely.

Our aim remains, as ever, to offer the finest local produce, freshly 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 Highland Cattle Heifer, born and reared on the Uldale Fells and finished on a purpose-planted wildflower meadow at Aikhead near Wigton. This is a very hardy breed, living outside all year round so is totally grass-fed.

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 locally roasted coffee beans. **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

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

Fillet of Sea Bass pan fried with Ginger, on buttered Leeks with Herb
Fishcake,
Fennel Salad, Basil Pesto

Pan fried Quail on Bubble and Squeak
with Cranberry Sausage, Butter Bean Puree, Bramble Sauce

Salad of home-smoked Lamb Fillet with Figs, Black Pudding Bonbon,
Sweet pickled Shallots, smoked Raisins and Damson Jelly

Whisky and Treacle Cured Salmon with Smoked Salmon Pate,
Root Vegetable Slaw, Thyme Crackers

Ballotine of maize-fed Chicken filled with a Mousse of Porcini Mushrooms
and Tarragon, on Celeriac Remoulade, Apple Emulsion, Savoury Granola

Cream of Mushroom and Tarragon Soup
with sauteed Ceps and Truffle Oil

Main Courses

Fillet of Monkfish in Prosciutto, served on a White Bean Casserole with Shrimp Arancini, Parsnip, Sweet Pepper Sauce

Fillet of Halibut on crushed New Potatoes with Crab and Avocado, Smoked Salmon Beignet, grilled Artichoke, Cucumber, Saffron Cream Sauce

Butter poached Hake on Smoked Hake Brandade with Prawn Arancini,
Pea Puree, deep fried Parma Ham, Tomato Sauce

Pan fried fillet of Beef on Shallot Marmalade with Oxtail Ravioli, braised Beef Shin, Smoked Artichoke, Marsala Jus £5.00 supplement

Lamb Trio: pan fried Fillet; Herb and Spice crusted Shoulder; Confit Belly
with Dauphinoise Potato, Watercress Puree, Rosemary Jus

Loin of Venison on a Pistachio Crumb with Wild Boar Sausage, Glazed Beetroot, Boulangere Terrine, Quince Cheese, Chocolate and Damson Gin Jus

Mushroom, Goats Cheese and Spinach Tortellini with Pesto, Parmesan Cheese Shavings, Salad of Fresh Herbs, Olives and Artichoke

Choice of Homemade Desserts

Or

A Selection of Cheeses from Cumberland and Westmorland

Coffee and Homemade Petit Fours

£55.00 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.