

FOOD INSPIRED BY CUMBRIA.....

It is my pleasure to welcome you to Overwater Hall. 31 years on, 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 **Charolais** cross bred in Ruaghton Head, near Carlisle. The Lamb is a **Herdwick Texel Cross** from Jonathon Hope across the valley at Orthwaite. The Texel is a large breed of sheep originating in Holland which produces a lean meat, as opposed to the smaller Herdwick which produces quite a fatty meat - the resulting product has a more balanced flavour, which, I am sure you will agree, is most agreeable!

Also, Fyne Fish of Cockermouth for our other fish and Lobsters. **Lakes Speciality Foods** of Staveley for Sausage, Bacon and Poultry. **Sandyriggs Nursery** of Wigton for 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 free range eggs.

We hope you enjoy your meal.

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

Fillet of Sea Bass pan fried with Ginger served on buttered Leeks
with Herb Fishcake, Fennel Salad, Sweet Red Pepper Sauce

Supreme of Quail on Colcannon with Duck Sausage,
Butternut Squash Puree, Apple Sauce

Trio of Salmon: Hot-Smoked Salmon Rilette; Salmon Pannacotta;
and Dill cured Salmon with Pickled Vegetables, Beetroot Gel

Home-smoked Rabbit Saddle on a Salad of Celeriac and Pear with Prosciutto
roasted Hazelnuts and Hedgerow Jelly

Duck and Chicken Confit Terrine on Herb Brioche
with a Compote of Yorkshire Rhubarb, Watercress Salad, Orange Emulsion

Mildly Curried Cream of Parsnip Soup
With an Apple and Pecan relish, Cumin Yoghurt

Main Courses

Lobster Thermidor – a timeless classic of Solway Lobster flamed in Brandy with an English Mustard Cream Sauce, glazed with Parmesan Cheese £10.00 supplement

Seared King Scallops and King Prawns on Spiced Aubergine Confit with Shrimp Tortellini, grilled Artichoke, Saffron cream sauce

Butter poached Hake on Smoked Hake Brandade, Crab Arancini, Pea Puree, deep fried Parma Ham, lightly spiced Tomato Sauce

Fillet of Beef on Beetroot Marmalade with Beef Shin, Oxtail Ravioli, Smoked Artichoke Puree, creamed Wild Mushrooms, Marsala Jus £7.50 supplement

Assiette of Cumbrian Lamb: pan fried Fillet; Haggis Croquette; Confit Belly and braised Shoulder, with Dauphinoise Potato, Burnt Onion Puree, Rosemary Sauce

Pork “Head to Tail”: pan fried Fillet with Lemon & Thyme; roast Belly; Leek Sausage and Bonbon of Shoulder; Boulangere Terrine, Calvados jus

Mushroom, Spinach and Goats Cheese Tortellini with Pesto, Parmesan Cheese Shavings, Salad of Rocket and fresh Herbs

Choice of Homemade Desserts

Or

A Selection of Cheeses from Cumberland and Westmorland

Coffee and Homemade Petit Fours

£65.00 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.