

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

It is my pleasure to welcome you to Overwater Hall. 32 years on, my aim remains, as ever, to offer you the finest local produce, freshly prepared and cooked.

Today's Meat and Fish:

The boats have been in again!! I have been buying fish direct from the boats landing at Maryport: Brill from Charisma and Dover Sole from Chelaris: it doesn't get any fresher than this!

**Beef: Belted Galloway** from Mr Little, Greenhill Farm, Wigton

**Lamb: Herdwick cross** from Jonathon Hope over the valley at Orthwaite

In addition to this, our other local suppliers include **Lakes Speciality Foods** of Staveley for Sausage, Bacon, Poultry and Cheese; **Sandyriggs Nursery** of Wigton for lovely seasonal soft fruits; **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!

Adrian and the Kitchen Team.

### **Starters**

Thai Lobster and Prawn Ravioli on buttered Chinese Leaf,  
Coconut Broth, Tomato Fondue

Fillet of Hake glazed with a Seaweed Butter,  
on Sweet Pepper and Fennel Fregola with deep fried Leeks

Pan fried Saddle of Rabbit with a Smoked Butter Bean Puree,  
Chorizo Bonbon, Fondant Sweet Potato, Hedgerow Jus

Whisky and Dill cured Scottish Salmon with Beetroot Pannacotta,  
Lime and Caper Dressing, Watercress Salad

Salad of Smoked Quail with Smoked Raisins,  
Pickled Red Onions and Brioche Croutons

Chicken Ballotine with Wild Mushrooms and Tarragon,  
On Celeriac Remoulade with Pear Emulsion, Savoury Granola

Cream of Leek and Potato Soup with Parmesan Crisp

## **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

Whole Grilled Solway Dover Sole with Grenobloise sauce, sauteed New Potatoes, Mangetout and Samphire, Sea Herbs

Fillet of Brill on crushed Peas with a Paupiette of Sole filled with Crab, Braised Fennel, Cucumber, Lemon Jelly and Saffron Cream Sauce

Pan fried Fillet Steak on Parsnip rosti with Oxtail Ravioli and Beef Shin,

Truffled Mash, Jerusalem Artichoke Puree, Onion Marmalade, Madeira Jus £7.50 supplement

Fillet of Lamb pan fried with Provençale Herbs on Wild Garlic

With braised Shoulder, pickled Lemon, Shepherds Pie, Onion puree, Rosemary gnocchi

Supreme of Duckling with Juniper Sausage, Smoked Duck Croquette, Potato and Pancetta Terrine, pickled Cherries, Cassis Sauce with Dark Chocolate

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**

**£65.00 per person, inclusive of VAT**

**Coffee and Petit Fours £5 per person**

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