

## FOOD INSPIRED BY CUMBRIA...

### (A sample dinner menu)

It is my pleasure to welcome you to Overwater Hall. 33 years on, my aim remains, as ever, to offer you the finest local produce, freshly prepared and cooked.

Our Fish and Meat:

As many of you will know, I have been buying fish direct from two trawlers down on the quayside at Maryport: it doesn't get any fresher than this!

**Beef: Hereford** from Messrs Weatherall, High Buildings, Sebergham

**Lamb: Texel** from Pat Rae, Greenall Villa, Langrigg

In addition to this, our other local suppliers include **Lakes Speciality Foods** of Staveley for Sausage, Bacon and Poultry; **Mawbray Cheese Company**, Maryport for our delicious new Cheeseboard; **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 wonderful 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 Cod baked with a Parsley and Parmesan Crust,  
on Sweet Potato Fondant with Smoked Butter Bean Puree, Caper Beurre Blanc

Supreme of Quail pan fried in Prosciutto with Sage,  
with a Wild Mushroom Pithivier, Honeyed Parsnip Puree, Hedgerow Jus

Whisky and Treacle cured Scottish Salmon with Beetroot Pannacotta,  
Soused Vegetables, Beetroot Gel

Salad of Smoked Lamb with Smoked Raisins, Crispy Pancetta,  
Walnut Ketchup, Toasted Pumpkin Seeds, Cumberland Jelly

Chicken Ballotine with Wild Mushrooms and Tarragon,  
on Celeriac and Apple Slaw with Wild Mushroom Mayonnaise, Rye Crispbread

## **Main Courses**

Lobster Thermidor – a timeless classic of Solway Lobster flamed in Brandy

with an English Mustard Cream Sauce, glazed with Parmesan Cheese £10 supplement

Seared Manx King Scallops on Caramelised Leeks with Potatoes sauteed with Chorizo, Tomato Puree, deep fried Sweet Potato, Ginger Cream

Butter poached Hake on Smoked Hake Brandade with Crab Arancini, Crushed Minted Peas, deep fried Parma Ham, lightly Spiced Tomato Sauce

Fillet of Beef with Steak and Kidney Pudding on Celeriac Fondant with Truffled Mash, Cep Puree, Marsala and Cherry Tomato Jus £10 supplement

Fillet, Shoulder and Belly of Lamb with gratinated Artichoke, Spinach, Parsnip Puree, Redcurrant Jus

Supreme of Guinea Fowl on Cavalo Nero sauteed with Pine Nuts, Boulangere Terrine, Apricot and Tarragon Sausage, Cider Jus

## **Choice of Homemade Desserts**

Or

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

**£70 per person, inclusive of VAT**

**Coffee and Homemade 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.