

Bistro at the Distillery

3 Course Set Menu

Please choose the same Starter, Main Course and Dessert to be served to your guests, excluding guests with any dietary requirements who may make separate choices if appropriate options are listed; otherwise please discuss their needs with your event planner.

Starters

Cheese and Spinach Soufflé (V)

Smoked Cumbrian Ham Hock Terrine with Pickled Vegetables (Gf)

Atlantic Prawn Cocktail with Steel Bonnets Sauce (Gf)

Wild Garlic Creamed Mushrooms on Toasted Brioche with Egg Mimosa (V)

Mains

Rump of Lamb with Broccoli, Sun Dried Tomatoes, Olives and Capers (Gf)

Slow Cooked Beef with Chestnut Mushrooms, Baby Onions and Smoked Bacon (Gf)

Roast Salmon with Creamed Savoy Cabbage, Roasted New Potatoes and Red Wine Sauce (Gf)

Roast Atlantic Cod with Chive Mash and Brown Shrimp Butter Sauce (Gf)

Goosnargh Duck Breast with Greens, White Turnips, Blackberries and Sloe Gin Jus (Gf)

Warm Roasted Vegetables with Wild Garlic and Basil Pesto (Vg, Gf)

Butterbean and Courgette Spiced Tagine with Couscous (Vg,Gf)

Desserts

Apple and Blackberry Crumble with Custard (V)

Lemon Meringue Tart with Raspberry Sorbet (V)

Crème Brûlée (V, Gf)

Soft Meringue with Berry Compote (V, Gf)

Vanilla Panacotta with Seasonal Berries (V, Gf)

Chocolate Tart with Raspberries

Selection of Local Cheese with Chutney (Gf)

Steamed Whisky Marmalade Pudding with Custard (V)

(Vg) - Suitable for Vegans
(V) - Suitable for Vegetarians
(Gf) - Gluten Free