



Tour group menu 2026/27

Menu 1 £27.50 per person

Soup Seasonal vegetarian soup with warm bread

**Fish & chips Beer battered haddock fillet, twice cooked, thick cut chips, mushy peas,
& tartar sauce**

Stick Toffee Pudding Sticky toffee pudding served with Ice-cream

Menu 2 £27.50 per person

**Greek salad Aged feta, cucumber, ripened tomatoes, kalamata olives, capers, peppers, red onion
& organic Greek olive oil**

**Cumberland sausage Cumberland sausage, mashed potatoes, seasonal vegetables & onion gravy
English Lakes Ice-cream**

Menu 3 £27.50 per person

**Pate Chicken liver pate, toasted bloomer, onion marmalade & salad Roast Beef Oven roasted
beef topside, Yorkshire pudding, roast potatoes, seasonal vegetables and rich gravy**

Stick Toffee Pudding Sticky toffee pudding served with Ice-cream

Menu 4 £27.50 per person

**Chicken Caesar salad Chicken breast, streaky bacon, croutons, anchovies, lettuce & Caesar
dressing**

**Pork Chop Pan seared pork chop, mashed potato, seasonal vegetables & mustard sauce
Chocolate brownie with Ice-Cream**

Menu 5 £27.50 per person

Soup Seasonal vegetarian soup with warm bread

**Red Lion steak & ale pie Slow cooked beef, local real ale, shorterust pastry, mashed potatoes,
seasonal vegetables & bone marrow beef gravy**

English Lakes Ice-cream

Menu 6 £27.50 per person

Tomato & mozzarella salad

Cottage Pie Traditional cottage pie served with seasonal vegetables

Bread & Butter pudding served with custard

Menu 7 £32 per person

**Smoked seafood chowder Cod, smoked haddock, salmon, clams, local smoked pancetta, dill &
artisan bread**

**Seabass fillet Pan fried seabass, garlic & rosemary potatoes, black olive tapenade, tender stem
broccoli, caper & lemon butter**

Stick Toffee Pudding Sticky toffee pudding served with Ice cream