



Tour group menu 2026

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, chunky
tar tar 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, crutons, 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