

## Daily Changing Sample Dinner Menu

Linguine sauted with Asparagus, Curly Kale, Sundried Tomatoes and Cream topped with Parmesan Cheese.

Guinea Fowl and Leek Terrine wrapped in Cumbrian Bacon served with Apricot and Sultana Chutney and warm Toasted Brioche.

Fresh Scottish Mussels steamed in Garlic, Parsley, Cream and White Wine.

Smooth Chicken Liver Parfait enhanced with Sherry presented with Apple and Plum Chutney.

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Cream of Roasted Tomato and Red Pimento Soup with Crispy Croutons.

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Oven Baked Fillet of Fleetwood Cod topped with a Prawn, Shallot and Caper Berry Butter.

Pan Fried Breast of Gressingham Duck served with Caramelised Cox Apple and Calvados and Thyme Cream Sauce.

Roast Sirloin of Cumbrian Beef served on Creamed Potato with Red Onion Marmalade and Burgundy Wine Jus.

Oven Baked Filo Parcel filled with French Goats Cheese and Spinach served with Chive Hollandaise Sauce.

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Cauliflower Cheese. Batons of Carrot with Pernod. Gratin Potatoes. New Potatoes with Parsley Butter.

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A Choice from the Desserts Menu.

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A Selection of British Cheeses and Biscuits.

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2 Course £23.50, 3 Course £29.50, 4 Course £34.00, 5 Course £38.00.

Coffee and Petit Fours served in the Lounge. £2.75

All prices include VAT – Service Charge is not included.

**If you suffer from any Food Allergies please do not hesitate to ask our advice.  
Please mention special diets on Booking so we can ensure suitable dishes can be prepared for your arrival.**

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Aynsome Manor Hotel. Reservations Tel. 015395 36653