



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

SAMPLE Private Dining Menu

Please choose **THREE** dishes to create your own bespoke menu.
Special dietary requirements and allergies will be catered for separately.

Starters

Chicken Liver Parfait, Chutney, Salad & Toast GFO

Roast Red Pepper & Tomato Soup VEO, GFO

Smoked Fish Cake, Dill Butter Sauce & Baby Leaf Spinach GFO

Tomato, Basil, Chilli & Mozzarella Salad with Basil Oil & Balsamic Dressing GF, VEO, V

Ham Hock Terrine, Pickled Pineapple, Toast & Cress Salad GFO



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Mains

Roast Chicken Supreme, Dauphinoise Potatoes, Thyme Gravy GF

Roast Beef, Roast Potatoes, Yorkshire Puddings & Gravy GFO, DFO

Braised Blade of Beef, Fondant Potato & Bourguignon Sauce GF

Braised Belly Pork, Wholegrain Mash, Black Pudding Bon Bon, Apple & Jus DFO

Sea Bass, Roast Garlic Crushed New Potato, Broccoli & Sauce Vierge DFO, GF

Roast Vegetable & Couscous Wellington, Wilted Baby Leaf Spinach, Tomato & Roast Red Pepper Sauce GFO, V



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Desserts

Sticky Toffee Pudding, Salt Caramel Sauce, Vanilla Ice Cream V

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream GFO, V

Seasonal Cheesecake, Chantily Cream GFO, V

Chocolate Mousse, Coconut & Ginger "Cream" GF, VE, V, DF

Vanilla Crème Brûlée, Lemon & Earl Grey Shortbread GFO, V

£45.00 Per Person

Please note, the above menu is available for lunch and dinner. A pre-order is required 14 days prior to your event.