

LAURA ASHLEY HOTEL

THE BELSFIELD

LAKE DISTRICT

The Belsfield Restaurant Menu

Five Course Menu

£40 per person



Amuse Bouche

Starters

Spiced Crab, Turnip, Lemon Purée, Lemongrass & Ginger Dashi, Seaweed Powder

Confit Chicken & Stornoway Black Pudding Terrine, Truffle Mayonnaise, Sourdough, Black Pudding Scotch Egg

Marinated Heirloom Tomatoes, Black Olives, Goats Cheese Ice Cream, Tomato Consommé

Searched King Scallops, Cauliflower Purée, Pickled Apple, Crispy Ham, Burnt Apple Purée

Pan-fried Breast of Quail, Confit Leg, Sweetcorn, Foie Gras Bon Bon, Pickled Onion

Please let us know if you have any allergies or dietary requirements

Intermediate

Homemade Sorbet or Granita

Main Courses

*Rump of Lakeland Lamb, Slow Cooked Shoulder, Sweetbread, Fondant Potato, Peas, Broad Beans, Mint & Goats
Cheese Curd*

Fillet of Brill, Parsley Crust, Chicory, Fennel, Kohlrabi, Charred Gem Lettuce, Lemon & Caper Dressing

Leek, Oyster Mushroom & Garstang Blue Pithivier, Baby Vegetables, Tarragon Pesto

*Sirloin of Beef, Braised Blade, Crispy Tongue, Pomme Purée, Girolle Mushrooms, Watercress Purée & Rainbow
Carrots*

Fillet of Stone Bass, Pearl Barley, Clams, Salsify, Baby Leeks, Octopus

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Desserts

Vanilla Mousse, Strawberry Sorbet, Strawberry Gel, Meringue Shards, Macerated Strawberries

Apple Crumble Soufflé, Apple Crumble Ice Cream, Apple Lemonade

Peach Parfait, Raspberry Sorbet, Almond Gel, Poached Peaches, Almond Brittle Powder

*Dark Chocolate & Peanut Butter Delice, Chocolate & Hazelnut Crumb, Blackcurrant Ice Cream, Banana & Rum
Purée*

Selection of Local Cheeses, Artisan Biscuits, Grapes, Celery, Homemade Chutney

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