

Skelwith Bridge Hotel

Evening Menu

KIDNEYS TURBIGO, sautéed in red wine jus with sausage, bacon & mushrooms set in potato skin

FANNED HONEYDEW MELON, served on brandied orange & grapefruit segments with a quenelle of water ice

CAESAR SALAD, a salad of egg, cherry tomato, anchovy fillet & parmesan crouton, set on mixed leaves with light vinaigrette

CREAM OF CHICKEN & WILD MUSHROOM SOUP, with truffle drizzle



BAKED WHOLE RAINBOW TROUT, steamed with capers, lemon & parsley, served with light butter sauce

ROAST LOIN OF PORK, with crispy crackling, apple sauce, home made stuffing & natural pan roast gravy

BRAISED LAMB SHANK, in traditional cask ale with root vegetables & fresh mint, set on creamy potato nest

CARAMELIZED DUCK SUPREME, sliced onto sautéed savoy cabbage & bacon with rich plum jus

VEGETABLE & MUSHROOM PANCAKE, roasted vegetables & mushrooms wrapped in pancake, glazed with mozzarella, served with pesto sauce

Glazed Carrots, Sugar Snap Peas & Parmentier Potatoes



Selection of Homemade Sweets from the Trolley
Chocolate & Walnut Brownie with Custard Sauce
Cheese Platter



PLEASE HELP YOURSELF TO COFFEE IN THE LOUNGE
DINNER IS NOW SERVED FROM 6.30 PM
£24.95 inclusive of VAT