

THE GRILL

AT STANLEY HOUSE

LARGE PARTY MENU

Cream of tomato and basil soup (v)

Pork terrine, burnt apple purée, crackling, watercress

Tortellini of crab, sauce vierge

Terrine of goat's cheese, red wine shallots, walnut vinaigrette (v)

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Maize fed chicken breast, fried potato terrine, leeks

8oz sirloin steak, caramelised shallot purée, Portobello mushroom, vine tomatoes, triple cooked chips, peppercorn sauce

Char grilled rump of Herdwick lamb, baby gem, peas, parmentier potato

Baked loin of cod, butter herb crust, crushed new potatoes, wilted spinach

Textures of broccoli, caper beurre noisette (v)

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Baked egg custard tart, nutmeg ice cream, argen prunes

Dark chocolate and cherry delice, pistachio nut gel

Apple and cinnamon crumble, granola crumb, brown sugar ice cream

Cheese selection, artisan biscuits, red onion marmalade

£35 for 2 courses, or £45 for 3 courses

English breakfast tea and freshly filtered coffee £2.95 per serving

Large parties in Grill on the Hill are classed as 14 diners or more, and menus are suitable for parties up to 30 guests. Large party bookings will be catered for in our private dining suite, for a supplementary charge of £150 per party.

Discount vouchers may not be redeemed against large party bookings. We cater for most dietary requirements, however it is essential to notify our kitchens in advance.

Dietary preferences or changes to dishes can also be accommodated, but must be requested in advance and are subject to a supplementary charge.