



EVENT

CATERING



CARTMEL
RACECOURSE



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Louis Roederer Restaurant Menu

To Start

Pea, Pear and Watercress Soup

or

Heritage Tomato, Holker Estate Sheep Cheese,
Cartmel Valley Wild Garlic Pesto, Sticky Balsamic

or

Trio of Cartmel Valley Smokehouse Sausages
Cumberland, Venison & Cracked Black Pepper,
Game & Redcurrant, Grain Mustard & Honey
Mayonnaise & Holker Food Hall Beetroot Chutney
*All served with Fat Flour Bakery of Cark Artisan
Breads*

For Main

Trio of Lakeland Lamb

Slow Cooked Pressed Shoulder, Croquette &
Cutlet, Pea Puree, Jersey Royal Potatoes, Port
Wine, Honey & Rosemary Sauce

or

Grilled Seabass Fillet

Spring Onion Mash, Flookburgh Cockle & Brown
Shrimp Butter

or

Pearl Barley & Wild Mushroom Risotto
Braised Fennel, Crispy Leeks & Beetroot Gel
All served with Seasonal Vegetables

For Dessert

Chocolate Plant Pot

Served on an Edible Holker Hall Garden

or

The Famous Cartmel Sticky Toffee Pudding
Butter Scotch Sauce

or

Selection of Cheeses from 'Up North'
Grapes, Celery, Cheese Biscuits & Holker Food
Hall Spiced Apple Chutney

Followed By

Afternoon Tea of

Freshly Made Sandwiches, Home Made Scones &
Clotted Cream, Mini Cakes & Tray Bakes

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