

## **Louis Roederer Restaurant August Menu**

### **TO START**

**Goat Cheese, Beetroot, Cherry Tomato and Watermelon Salad**  
*caramelized walnuts, Hawkshead fig chutney, honey dressing*

**Leek & Potato Soup (vegan / gluten free)**  
*with herb croutons*

**Ham Hock & Pea Terrine**  
*crunchy summer greens salad, grain mustard dressing*

### **MAINS**

**Roast Breast of Cumbrian Chicken**  
*stuffed with sun-blush tomato, mushroom and tarragon sauce*

**Fillet of Salmon**  
*cucumber and dill cream sauce*

**Stuffed Baked Red Pepper**  
*with cajun rice, sun-blush tomato sauce, topped with vegan feta cheese*

All served with buttered grain mustard and spring onion mash, roast carrot and sugar snap peas

### **TO FINISH**

**Cartmel Sticky Toffee Pudding**  
*with butterscotch sauce with crème anglaise*

**Selection of Locally Sourced Cheeses**  
*a handpicked selection of locally sourced cheeses, served with grapes, celery, cheese biscuits, chutney and a slice of traditional fruit cake*

**Raspberry and Lemon Tart**  
*with caramelized meringue*