

PRIVATE CHALET

Menu



STARTER

FILLET OF SALMON

CRUSTED WITH LIQUORICE AND MACADAMIA, TOMATO SALSA

ASSORTED BREADS

MAIN

PRESSED SHOULDER OF LAMB

DAUPHINOISE POTATOES, ROASTED CARROT, MINT AND REDCURRANT REDUCTION

DESSERT AND CHEESE

VANILLA AND BLUEBERRY BAKED CHEESECAKE

WITH A CRUMBLE TOPPING

YORKSHIRE CHEESEBOARD SELECTION

WITH CELERY, GRAPES AND BISCUITS

FRESHLY GROUND COFFEE AND MINTS

AFTERNOON TEA