

The Regent Hotel Function Menu

STARTERS

Soup of the Day with Sourdough Croutons & Warm Artisan Bread

Chicken Liver Parfait with Cranberry Butter, Toasted Brioche & Petite Dressed Salad

Lemon & Dill Potted Crayfish & Prawns with Citrus Dressed Leaves & Melba Sourdough

MAINS

Red Wine Braised Blade of Beef with a Rich Red Wine Jus & Vegetable Crisp

Pan Roasted, Corn Fed Chicken Supreme. Served on a Wild Mushroom & Sage Risotto Drizzled with Truffle Oil

Pan Fried Sea Bass with Citrus Dressed Broccoli, Finished with Lilliput Capers and Anchovies

Honey Glazed Fig & Goats Cheese Tart with a Warm Spiced Red Onion Marmalade

All of the above mains are served fresh seasonal vegetables & potatoes

DESSERTS

Eton Mess Pavlova. A Marshmallow Pavlova Topped with Chantilly Cream, Seasonal Berry Compote and Eton Mess Ice Cream

Lakeland Classic Sticky Toffee Pudding with Butterscotch Sauce & Crème Brule Ice Cream

Cumbrian Cheese Plate, Locally Smoked Stilton, Hootenanny and Kendal Creamy. A Selection of Cheese Biscuits, Local Chutney with Fruit and Celery

TEA AND COFFEE AVAILABLE ON REQUEST

Please Advise of any Allergies or Special Requests. Price Per Person £25.95 for **two courses a £4.00 supplement for an extra course.**