



The Coniston Hotel
Signature Menu
Summer 2008
Starters

Aunt Heather's Homemade Soup of the Day

Grilled Sardines Wrapped in Streaky Bacon with
Lemon Mayonnaise Dressing and Toasted Garlic Crusty Bread

Parsley Ham Hock Terrine served with Mrs B's Home-made Chutney

Chilled Fresh Salmon and Cucumber Tower with Sour Cream,
Smoked Salmon Rosette and Caper Vinaigrette Dressing

Grilled Vegetables and Creamy Local Carleton Goats
Cheese Stack served with Rocket and Herb Pesto Drizzle

Main Courses

Local Estate Trout served with Watercress Pesto, Pan Fried Samphire and
Straw Potatoes

Bolton Abbey Lambs Livers served with Creamy Smoked Bacon Potato and
Sweet Onion Jus

Goosnargh Chicken Supreme Stuffed with Black Pudding Mousse, Tarragon Dauphinaise Potatoes and
Mushroom Cream sauce

Pork Medallions served with Sun Blushed Tomato Compote, Fondant
Potato, Warm Honey and Wholegrain Mustard Sauce

Roasted Butternut Squash, Asparagus, Artichoke and Mozzarella Cheese Salad,
Red Wine and Dijon Dressing

Puddings

Chilled Cardamon Rice Pudding with Sultana and Pistachio Topping

Warm Maple and Pecan Muffin with Butterscotch Sauce, Old English Toffee Ice Cream

Estate Rhubarb and Vanilla Crème Brûlée with Lavender Shortbread Biscuit

Summer Fruit Pudding with Sauce Anglaise

Platter of Local Cheeses, Home-made Dundee Cake, Celery, Grapes and Biscuits

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Coffee and Petit Fours

£25.95