

MARY MOUNT HOTEL

BORROWDALE

017687 77223

APPETISERS

HOMEMADE SOUP OF THE DAY £3.95

HOMEMADE CHICKEN LIVER & BRANDY PATE £5.95

Presented with a caramelised red onion marmalade compote, with toasted ciabatta slices

SCOTTISH SMOKED SALMON £6.50

Finely sliced, laced with a lime juice & green olive dressing

GREEK SALAD £5.25

Baby gem leaves, cherry tomatoes, Mediterranean black olives & moist feta cheese dressed with fresh mint yoghurt.

WILD MUSHROOM & SMOKED BACON RISSOTO £6.50

With parmesan shavings

LEMON SORBET £4.50

Sorbet drizzled with a refreshing lemon and orange coulis

BLACK PUDDING AND CUMBERLAND SAUSAGE SKILLET £6.50

Served hot in a rich roast onion jus

GARLIC & CREAM MUSHROOMS £5.95

Pan fried mushrooms in a creamy garlic and white wine veloute

MAIN COURSES

*All main courses are served with
new potatoes & seasonal vegetables
or side salad if stated*

GRILLS

OVEN ROAST RACK OF LAMB £13.50

*Tender rack of lamb, served on champ potatoes, masked with a
roast mint jus.*

PORK STROGANOFF £13.50

*Tender pieces of pork cooked in a mushroom, onion, paprika and brandy sauce served
on a bed of rice and accompanied with a side salad*

CUMBERLAND SAUSAGE £11.95

*Cranston's grilled Cumberland sausage served on pommes mousseline finished with a
sauce moutarde*

MEDALLIONS OF SCOTCH FILLET STEAK £15.95

Succulent fillet steak, layered with roast scallop potato, draped in a Borderlaise sauce

SIRLOIN STEAK £14.25

*An 8oz Aberdeen Angus sirloin steak, grilled to your liking and garnished with
mushrooms and tomato*

**** Cracked Black Pepper sauce is available £3.50**

FISH DISHES

ESCALOPE OF SALMON £12.95

Lightly poached supreme of salmon, resting on cordons of courgettes, served with a pink peppercorn diable

BORROWDALE TROUT £12.45

Fresh Borrowdale trout, grilled and finished with flaked almonds & a hot butter glaze

POULTRY AND GAME DISHES

PAN SEARED CHICKEN ITALIANO £12.95

A supreme breast of chicken, pan seared & laid on a bed of tagliatelle, drizzled with a roast sweet red pepper dressing

LAKELAND GAME CASSEROLE £13.95

Succulent pieces of venison, rabbit and pheasant slow roasted in a rich red wine and wild mushroom sauce, served with a homemade savoury scone

All main courses are served with new potatoes & seasonal vegetables or a side salad if stated

SIDE ORDERS

Chips £2.50

Side Salad £3.95

Garlic Ciabatta £2.95

VEGETARIAN DISHES

GARLIC MUSHROOMS £11.50

*Pan fried mushrooms served in creamy garlic and white wine veloute
Served with rice and a side salad*

VEGETABLE CANNELLONI £9.75

*Rolls of pasta filled with spinach and ricotta cheese,
on a layer of tomato and sweet pepper sauce, topped with a creamy sauce and
cheese. Served with a side salad*

HOMEMADE VEGETABLE CURRY £9.75

*A blend of onions, mushrooms, peppers, courgettes and carrots
served in a mild curry sauce on a bed of rice, accompanied with a side salad*

CHEF'S SEASONAL SALADS

Served with a warm roll & butter

COLD ROAST HAM £9.75

Traditional roast ham freshly sliced served with pickles

PRAWN £10.95

North Atlantic prawns with a Marie Rose sauce

PLOUGHMANS £9.50

A selection of fresh cheese and pickles

DESSERTS

APPLE PIE £4.25

Served warm with cream or ice cream

HOT BANANA, CHOCOLATE & BRAZIL NUT CAKE £4.95

Served with luxury coconut ice cream

LEMON TART £4.75

Sweet pastry base, with refreshing lemon filling served on a raspberry coulis with cream or ice cream

PEAR CHOCOLATE AND ALMOND TART £4.75

*Served with chocolate sauce,
a pastry case filled with pears and almond sponge on a layer of chocolate filling*

LUXURY MINT CHOC CHIP ICE CREAM £4.95

Three scoops of luxury mint choc chip ice cream, served with a chocolate flake and Italian biscuit

HOT CHOCOLATE FUDGE CAKE £4.25

Served with cream or ice cream

STICKY TOFFEE PUDDING £4.75

Served warm with cream or ice cream

MIXED ICE CREAM £2.95

A scoop each of vanilla, chocolate and strawberry ices

CHEESE & BISCUITS £4.95

A selection of farmhouse cheeses and biscuits served with salad garnish

FRESH BLENDED COFFEE & MINTS £1.90

LIQUEUR COFFEES £4.50