



ASKHAM
HALL

ASKHAM HALL SAMPLE TASTING MENU

Pre-dinner nibbles

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Cornish Crab meat, lovage, blackcurrant and garden herbs

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Salted aged Goosnargh duck, turnip, white currant and lavender

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Pine smoked seatrout, beetroot, fennel and larch

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Rough fell lamb, garden vegetables, goats curd and lamb bao

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Garden berries, strawberry parfait and geranium set cream

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Tumaco chocolate, poached cherries, sesame and crispy beech leaves

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Extra course – selection of British cheeses (£10 supplement)

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Coffee and after dinner treats

£75 per person

£125 per person if taken with matching wines

Before ordering, please let us know if you have a food allergy or intolerance

Please note we serve wild game so it may contain traces of shot

A discretionary 10% service charge will be added to your bill

Askham Hall, Askham, Penrith, Cumbria, CA10 2PF

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