



LUMLEY CASTLE

no ordinary hotel



SPRING À LA CARTE 2015

DESSERTS

ICED LEMON YOGHURT PARFAIT

with a Grand Marnier Orange Syrup & Mascarpone
£6.50

CHOCOLATE & RASPBERRY LAYERED TART

with Pistachio Meringue & Mango Ganache
£6.50

BLUEBERRY & COCONUT CHEESECAKE

topped with Vanilla Crème Patisserie & Coconut Shavings
£6.50

GOOSEBERRY & PECAN NUT STRUDEL

with Clotted Cream & Vanilla Crème Anglaise
£6.50

HOT STICKY TOFFEE PUDDING

With Butterscotch Sauce & a Rich Vanilla Pod Ice Cream
£6.50

LOCAL CHEESE & BISCUITS

Served with Chutney, Celery & Grapes
Either enjoy a selection or choose your favourites...
£7.50

Northumberland Oak Smoked

Pasteurised Cows Milk made with Vegetarian Rennet.
Slowly oak-smoked over 24 hours to impart a full yet delicate flavour which grows richer on the palate,
with a smooth, long lasting finish. A perfect balance between cheese and smoke.

Northumberland Elsdon

Pasteurised Goats Milk made with Vegetarian Rennet
A delicate take on the traditional goats cheese. We are talking firm texture, pleasant tang and a refreshingly clean finish.

Northumberland Nettle

Pasteurised Cows Milk made with Vegetarian Rennet
This mild handmade cheese is cool, silky texture bursts into a rich, buttery flavour with a satisfying finish
combined with the subtle fresh flavour of real nettles. A true taste of the hills.

Parlour made Mordon Blue

Handmade in Sedgefield, this award winning blue veined soft cheese has a mild and creamy texture.

Parlour made Durham Camembert

Handmade in Sedgefield, this cheese is a soft surfaced mould ripened cheese
which develops in a full flavour over time and had a rich creamy texture and deep flavour.

The above dishes may contain nuts or nut additives.

All reasonable steps and enquiries have been taken to ensure that the food products supplied to this establishment
do not contain genetically modified products – please ask should you require assistance.