



AYSGARTH FALLS
PALMERS RESTAURANT

Guided Stargazing with Professional Astronomer
& 3-Course Dinner for £50 Per Person



OAK-SMOKED SALMON & TOASTED BRIOCHE
With cream cheese, lemon and dill.

FRENCH ONION SOUP
With Gruyère, parsley and toasted sourdough.

WENSLEYDALE CHEESE CROQUETTES
With apricot chutney and rocket salad. (v)



SUPREME OF CORN FED CHICKEN
Potato fondant, sauteed wild mushrooms, spinach puree and jus.

STEAK & ALE PIE
With mashed potatoes, steamed green vegetables and rich gravy.

PAN-FRIED SEABASS FILLET
With crushed new potatoes and Tenderstem with lemon and tarragon butter.

BEETROOT & THYME RISOTTO
Baked crostini, watercress and a sun-blushed tomato and avocado salad. (v)



VANILLA CRÈME BRÛLÉE WITH SHORTBREAD
DARK CHOCOLATE FONDANT WITH RASPBERRY COMPOTE
STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM