

The Hydro Hotel



Resident Menu

The Hydro Hotel and Conference Centre

Helm Road – Bowness-On-Windermere – Cumbria – LA23 3BA

Internet: <http://www.thehydro.co.uk> – Telephone: 01539 444455 – Fax: 01539 488000

Dinner Menu

Crown of Melon Tropicale

A crown of sun ripened Galia melon filled with a panache of tropical fruits and drizzled with Havana Club Rum Syrup

Rillette of Scottish Salmon

A coarse pate of Scottish Salmon flavoured with capers and green peppercorns topped with a quenelle of crème fraiche and garnished with cherry tomatoes and a citrus vinaigrette

Prawn and Avocado Pear Gateaux

Royal Greenland Prawns enveloped in a citrus mayonnaise and stacked with Avocado Pear

Pate Maison

A classic pate of Chicken Liver, Pork and Brandy served with gherkin, a red onion marmalade and buttered toast

Hydro Caesar Salad

(This dish can also be made Vegetarian)

Crisp mixed salad leaves with a creamy Caesar dressing, topped with bacon lardons and chicken breast and garnished with crisp croutons and parmesan cheese

Anti Pasto Misto

Wafer thin slices of Cumbrian Air Dried Ham, spicy Chorizo and crispy Pancetta served with mixed leaves, sun blushed Anti Pasto and Black Olives

Soup of the Day

Freshly prepared soup to suit the season

Fruit Sorbet

Choose a crisp water ice from Mango, Raspberry, Passion Fruit or Wild Strawberry

Salmon Bais Roux de Bourbon

A darne of Scottish Salmon baked with a pink peppercorn crust, served with a chervil and chive velote

Fish Dish of the Day

Freshly prepared seasonal Fish dish, please ask your waiter for details

Supreme of Chicken Tracey

A breast of local Chicken stuffed with smoked Cumbrian cheese, wrapped in filo pastry and served with a white wine and mushroom sauce

Roulade of 'Crook' Game

A roulade of Pheasant, Guinea Fowl, Duckling and Venison wrapped in Cumbrian cured ham, carved onto a lavender jus

Rack of Lamb

A trio of Saltmarsh Lamb cutlets oven roasted rosy pink and set on a bed of crushed new potatoes infused with garlic and served with a Thyme and Rosemary cream sauce

Roast of the Day

Traditionally roasted and locally sourced farm roast served with an appropriate sauce and Yorkshire pudding when suitable

Roast Picanha au Poivre

Fresh cut Beef Rump Picanha roasted to your liking and served with a green peppercorn and Cognac sauce

Pasta Conchiglie

Pasta shells tossed in a capsicum and tomato sauce flavoured with chilli and gratinated with shredded Parmesan

Vegetarian Dish of the Day

Ask your waiter for details

All dishes are served with Potatoes and Vegetables of the Day

Selection of Desserts

Cheese Board

Coffee and Mints

Desert Menu

Orchard Pudding

A sweet pastry case filed with a panache of apples, brambles and rhubarb in a light sponge, dressed with custard

Strawberry Pavlova

Fresh strawberries nested with sweet cream and topped with a crisp meringue

Bread and Butter Pudding

Layers of Spiced bread and butter with dried fruit baked in an egg custard and served with lashings of custard

Hydropathic Pudding

The Original name for Summer Pudding, served to nursing home patients in the 1800's who were not allowed the rich pastry desserts of the day

Sticky Toffee Pudding

A traditional Cumbrian Sticky Toffee Pudding with a hint of citrus and a rich butterscotch sauce

Chocolate and Pear Torte

Rich double chocolate sponge dessert with a silky chocolate sauce, baked with a fan of pear served with vanilla ice cream

Cheese Board

A selection of National cheeses served with assorted biscuits and fresh celery

Fresh Fruit Salad

Assorted seasonal and Tropical fruits enveloped in fresh orange juice

Caramelised Orange Cheesecake

A sweet biscuit base topped with a Marscapone cream and caramelised oranges

Or choose three scoops from the following luxury ice creams

*Vanilla, Swiss Chocolate, Strawberry,
Mint Choc Chip, Rum and Raisin or Caramelita*

£24.95 per person