BEST WESTERN PLUS Castle Green Hotel

Five and Five Menu with Wine Selection

A slate of locally smoked produce Chicken, Duck, Trout, Salmon, Cheese, served with pickled vegetables and Staff of Life breads

Dart Valley Reserve White, Sharpham Estate, Totnes, Devon
A soft, fruity, off dry wine with a hint of oak

Cumbrian Herdwick hogget broth, Curthwaite goat's curd

Riesling, Amura Estate, Leyda Valley, Chili
Citrus and floral on the nose, with a fresh dry and crisp taste

Various styles of John Noble's saddleback pork,Cowmire Hall cider jus
Fillet, loin, shoulder, belly, trotter

Old Vines, Carignan, France
Rich, ripe aromas of cherry and cranberry. Smooth rounded & succulent on the palate with intense cranberry confit flavours uplifted by a carefully integrated use of oak

Cumbrian cheeses, artisan breads,
Williamson's green tomato chutney

Coroa d'Ouro Tinto, Douro Valley, Portugal
Easy drinking red, with bright flavours of ripe cherry fruit

Gingerbread and butter pudding, Kendal Mint Cake parfait

Late harvest Riesling, fess Parker, California
Complex taste of honey together with a special feeling of mature fruit