

The Great Shunner Fell Package

(available Monday to Saturday 11am-4pm)

Two Courses £12.95 per guest

(starter and main course
or main course and dessert)

Starters

Home-made Vegetable Soup Platter (V) (GF)

Served with a home-made Yorkshire Wensleydale cheese scone and Yorkshire Wensleydale cheese to crumble on top.

Yorkshire Rarebit (V)

Yorkshire Wensleydale, Yorkshire Cheddar and Red Leicester cheese, mixed with Black Sheep ale, cream and our secret seasoning, served melted on a toasted ciabatta with a tomato relish and dressed salad leaves.

Main Courses

Wensleydale Chicken (GF)

A pan-fried chicken breast, served with sautéed potatoes and seasonal vegetables, finished with a Wensleydale Blue cheese sauce.

Sausage and Mash

Pork and Yorkshire Wensleydale & Cranberries cheese sausages, served on a bed of mashed potatoes with seasonal vegetables and rich onion gravy.

Calvert's Home-made Yorkshire Wensleydale, Red Leicester and Cheddar Quiche (V)

Served with a salad garnish, coleslaw and sautéed potatoes.

Desserts

Our Famous Yorkshire Wensleydale & Ginger Cheesecake

A rich cheesecake made with our Yorkshire Wensleydale & Ginger cheese.

Mixed Fruit Pavlova (GF)

Home-made meringue topped with whipped double cream and mixed berries.

Calvert's Apple Pie

Delicious shortcrust pastry apple pie, served warm with custard.

Three Courses £16.95 per guest

Why not visit our Yorkshire Wensleydale Cheese Experience, including cheese-making Viewing Gallery and demonstrations for £3.95* per guest.
*Special rate with meal package

Macaroni Cheese (V)

Macaroni baked in a rich triple cheese sauce.

Haddock & Parsley Fishcake

In a crisp crumb, served with mixed leaves and a herb mayonnaise.

Chicken & Bacon Terrine (GF)

Served with a pickled courgette salad and crusty bread.

Calvert's Yorkshire Wensleydale Ploughman's (V) (GF)

Three of our famous cheeses, Yorkshire Wensleydale, Yorkshire Wensleydale & Cranberries and Wensleydale Blue, served with a trio of home-made pickles, apple, celery, salad garnish and crusty bread.

Calvert's Drunken Steak and Vegetable Pie

Dales beef slow cooked in Black Sheep ale with root vegetables, in a shortcrust pastry, served with new potatoes and seasonal vegetables.

The Yorkshire Wensleydale Cheeseboard (GF)

Yorkshire Wensleydale and Yorkshire Wensleydale & Cranberries, served with crackers, oat biscuits, home-made chutney, grapes and celery.

Calvert's Yorkshire Fruit Crumble

Delicious seasonal fruit crumble, served with a crème anglaise.

Followed by freshly brewed tea or coffee.