

## The Great Shunner Fell Package

(available Monday to Saturday 11am-4pm)

### Two Courses £11.95 per guest

(starter and main course  
or main course and dessert)

#### Starters

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

Served with melba toast, crispy croutons and Yorkshire Wensleydale cheese to crumble on top.

##### Yorkshire Rarebit (V)

Yorkshire Wensleydale, 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 £14.95 per guest

#### Why not add a Cheese-making Demonstration for £2.95 per guest?

##### Macaroni Cheese (V)

Macaroni baked in a rich triple cheese sauce.

##### Haddock and Smoked Bacon Fishcake

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

##### Ham Hock Terrine (GF)

Served with a honeyed carrot 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.

##### 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.