

Festive Menu

Minestrone Soup

chunky soda bread, butter

Seafood Knickerbocker Glory

*layers of prawn, whisky Marie Rose sauce and smoked salmon & dill
mousse topped with a king prawn*

Potted Chicken Liver & Ruby Port Paté

rustic sour dough bread, butter, house pickles

Panna Cotta of Applewood Creamery Goat's Cheese

roasted beets, Grasmere ginger bread, pickled radish

Pressing of Local Ham Hock

celeriac remoulade, mulled wine gel

Champagne Sorbet

winter berry compote (night time only)

Baked North Atlantic Salmon

creamy savoy cabbage, wild mushroom, samphire, herb potato

Traditional Free-Range Turkey

*Cumbrian pigs-in-blankets, goose fat roast potatoes, cranberry and onion stuffing,
pan gravy*

Cumbrian Dark Beer Slow Cooked Blade of Beef

gruyere dauphinoise potatoes topped with parsley crumb, rich thyme and beer jus

Fell Bred Roasted Pork Tenderloin

fondant potato, thyme and root vegetable sauce

Truffle, Leek & Mushroom Steamed Suet Pudding

cavolo nero, parsley sauce

*All main courses served with; honey roasted carrots & parsnips, pan-fried Brussels
sprouts & chestnuts with sage butter, sweet red cabbage with braised Bramley
apples & red currants, roast potatoes*

Trio of Desserts

Christmas Pudding

laced with brandy and sherry, brandy sauce

Tangy Lemon Tart

blood orange sorbet

Chocolate Ganache

Chantilly cream with pistachio crumb

Freshly Ground Coffee with Mince Pies