



M I Z U

PAN ASIAN RESTAURANT

## CHRISTMAS DAY MENU

### CHEF'S SEASONAL SUSHI & SASHIMI SELECTION

salmon sashimi // turkey futomaki, cucumber, wasabi tempura // teriyaki mussel sushi roll // classic maki roll, spicy Japanese mayonnaise // pickled ginger & wasabi

### SALMON, LOBSTER SINIGANG SOUP WITH SOBA NOODLES

light broth, green beans, white pepper, spring onion, tofu

### STICKY ASIAN GLAZED LOCAL BELLY PORK

hoisin sauce, honey & ginger, sesame seeds

### ASIAN PIGS IN BLANKETS

wrapped in maple syrup cured bacon, sesame dressing

### SPICY THAI BASIL BEEF (PAD GRA PROW) CUMBRIAN SALT AGED BEEF FILLET

Thai spices, oyster sauce, Thai basil, red bell pepper, coriander

OR

### KERALA FISH CURRY

cod fish curry, coconut milk, fresh chillies, turmeric, shallots, Jasmin rice

OR

### KOREAN SWEET & SPICY ROAST TURKEY

soy sauce, mirin, ginger & garlic glazed crispy panko roast turkey, chestnut, date & rice stuffing, roast potatoes with Szechuan pepper, pan gravy

All mains are served with sticky rice, stir-fried Brussel sprouts with 5 spice & almonds, honey & soy glazed carrots, Chinese braised red cabbage

### LEMON & YUZU TART

meringue, pistachio, sweetened cream

OR

### NAMA DARK CHOCOLATE GANACHE

matcha, sweet Japanese biscuit, dried cranberries, white chocolate ice cream

OR

### WATALAPPAN

a Sri Lankan rich steamed egg custard, made with jaggery, coconut milk, cardamom, topped with cashew nuts

TEA, COFFEE & MINCE PIES

Call 017687 77285 to book a table

SIX COURSES  
**£79.95**  
£32.95  
PER CHILD

P.T.O FOR OUR VEGAN MENU

# CHRISTMAS DAY VEGAN MENU

## CHEF'S SEASONAL SUSHI SELECTION

reen dragon roll, cucumber, avocado & sumadare maki // tenderstem broccoli, cranberry sauce nigiri // avocado nigiri // red bell pepper with 5 spice & miso mayonnaise // vegan cream cheese maki // pickled ginger & wasabi

## SINIGANG SOUP WITH SOBA NOODLES

light fragrant broth, green bean, white pepper, spring onion, greens, tofu

## FRIED VEGETABLE DUMPLINGS

truffle, soy-based Chinese master stock, fine herbs

## CONFIT FLAME-GRILLED ARTICHOKE & ROSCOFF ONION

shaved walnuts, chilli flakes

## KERALA MIXED BEAN CURRY

crispy tofu, coconut milk, fresh chillies, turmeric, shallots, Jasmin rice

OR

## KOREAN SWEET & SPICY ROAST EGG PLANT STEAK

soy sauce, mirin, ginger & garlic glazed roast crispy panko aubergine, chestnut, date & rice stuffing, roast potatoes with Szechuan pepper

All mains are served with sticky rice, stir-fried Brussel sprouts with 5 spice & almonds, honey & soy glazed carrots, Chinese braised red cabbage

## VEGAN LEMON & YUZU TART

pistachio, sweetened cream

OR

## NAMA DARK CHOCOLATE GANACHE

matcha, sweet Japanese biscuit, dried cranberries, white chocolate ice cream

## TEA, COFFEE & MINCE PIES



# LODORE FALLS

HOTEL & SPA



017687 77285 • Lodore Falls Hotel, Borrowdale, Keswick, CA12 5UX

Call 017687 77285 to book a table

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**£79.95**  
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