

Party Night Menu

SPICED RED LENTIL & BUTTERNUT SQUASH SOUP (VG)
natural yogurt, dukkah spice, farmhouse bread, local butter

HOME-CURED SMOKED SALMON TARTARE
crispy capers, granny smith apple, avocado, sesame seeds

CUMBRIAN HAM HOCK TERRINE
curried Cumbrian relish, stored apricots, pickled mushroom & dill pickle, toasted sourdough

HEIRLOOM BEETROOT TARTE TATIN (VG)
creamed feta, thyme, beetroot puree, herb oil

TRADITIONAL FREE-RANGE BRONZE TURKEY
Lakeland pigs-in-blankets, cranberry & onion stuffing, pan gravy

ROASTED HAKE
red bell pepper puree, buttered winter greens, sweet & sour vegetables

ROASTED SIRLOIN OF 28-DAY DRY AGED CUMBRIAN BEEF
Yorkshire puddings, horseradish cream, Jennings ale gravy

SLOW COOKED BREAST OF LAMB
aubergine caviar, white bean cassoulet, parsley

PORTOBELLO MUSHROOM KIEVS (VG)
portobello mushroom, garlic bechamel, crispy breadcrumb topping, greens

(all mains come with rosemary & garlic roasted potatoes, apple & star anise red cabbage, pan-fried Brussel sprouts with pomegranate & chestnuts)

RASPBERRY & PROSECCO PANNA COTTA
white chocolate stars

CHRISTMAS PUDDING
brandy sauce

DARK CHOCOLATE TRIFLE
chocolate brownie, boozy cherries, white chocolate fudge, cherry compote

Coffee & Mince Pies

LAKE DISTRICT

HOTELS