



Festive Sunday Lunch

MENU



Eden Valley Chicken Liver Parfait

spiced mulled wine jelly, Hawkshead cranberry relish, onion tin loaf

Tomato & Basil Soup

freshly baked bread & butter

Smoked Salmon Tartare

confit lemon, cream cheese, capers

Warm Wild Mushroom, Fennel, Red Onion & Cranberry Tart (VG)

butternut squash purée, spinach

Ham Hock Terrine

piccalilli, ciabatta shards

Free-Range Bronze Turkey

British outdoor reared pigs-in-blankets, duck fat roast potatoes, fruity cranberry & onion stuffing, pan gravy

St. George Topside Roast Beef

Yorkshire pudding, roast pan gravy

Oven Baked Chicken Breast

winter cabbage, confit potato, burgundy sauce

Smoked Haddock & Leek Smokies

Eden smokie brie, chieftain cheddar, potatoes, spring onions, sun blush tomatoes, herbs

Onion & Chestnut Risotto (VG)

charred broccoli, vegan cream cheese

all mains are served with fennel seed and roasted carrots, braised apple & red wine cabbage, roast potatoes, sage butter & Brussels sprouts

Dark Chocolate Yule Log

whipped cream, orange gel, macaroons

Apple & Winter Berry Crumble (VG)

plant based vanilla custard

Sticky Figgy & Caramel Pudding

Lakes Distillery 'The One' whisky caramel sauce

Cheese Board

black dub blue, mature cheddar, sourdough biscuits, crispy farmhouse bread, grapes, Wild & Fruitful damson & apple chutney

Traditional Crème Brûlée

caramelised sugar with chocolate chip cookie

Allergies and Intolerances: Before you order please speak to a member of staff if you would like to know about our ingredients.



BORROWDALE HOTEL

— BORROWDALE VALLEY —

★★★★

