

NEW YEAR'S EVE

menu

CANAPÉ RECEPTION

TOMATO WATER, BASIL & GOATS CHEESE

vodka & vanilla gel

CORNISH CRAB

handpicked white crab meat, brown crab mayonnaise, pink grapefruit, cucumber jelly,
keta caviar, daikon

DUCK LEG & ORANGE CONFIT

poached prunes, gingerbread, pistachios, red wine & thyme

BEETROOT & APPLE CARPACCIO

creamed feta, Parisian apples, candied walnuts

WILD MUSHROOM & TARRAGON SOUP

spinach dumpling

CHAMPAGNE & CASSIS SORBET

BEEF WELLINGTON

mushrooms, truffle pomme purée, sautéed kale, carrot purée, red wine jus

PAN SEARED DUCK BREAST

roasted plums, onion tarte tatin, croquette potato, salsify, cavolo nero

GRILLED COD LOIN

new potatoes, smoked haddock & clam chowder, mussels, samphire

WINTER SQUASH, SWEET POTATO & CRANBERRY LASAGNE (VG)

crispy kale, squash purée, parmesan crisp

All main courses will be served with neeps & tatties, red cabbage & chantenay carrots,
glazed mashed potato

PASSIONFRUIT PANNA COTTA

fermented strawberry foam, sweet popcorn, mango sorbet

RED VELVET OPERA CAKE

white chocolate ganache, salted chocolate sorbet

BLACKBERRY & CHESTNUT DELICE

chestnut purée, poached apples

TRIO OF LOCAL CHEESE & BISCUITS

variety of oat biscuits, fig salami, apple & damson chutney, quince jelly, grapes

FRESHLY BREWED TEA, COFFEE & PETIT FOURS

INN ON THE LAKE

ULLSWATER

★★★★