

# Party Night

## MENU

### VINE PLUM TOMATO & RED PEPPER SOUP

herb croutons, roasted garlic

### NORTH ATLANTIC KING PRAWN & CRAB COCKTAIL

Bloody Mary sauce, chargrilled baby gem, butter poached apple

### HAM HOCK & WHOLEGRAIN MUSTARD PRESSING

Wild & Fruitful piccalilli, toasted sourdough

### GOAT'S CHEESE & FIG TARTLET

watercress & rocket salad, balsamic vinegar

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### MULLED WINE SORBET

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### ROAST CUMBRIAN TURKEY CROWN

sage & onion stuffing, pigs-in-blankets, goose fat garlic  
& rosemary roasted potatoes, bread sauce, turkey gravy

### OVEN ROASTED HAKE FILLET

lemon potato rosti, fine beans, lemon & caper butter sauce

### BEER BRAISED CUMBRIAN SHIN OF BEEF

croquette potato, curly kale, roasted shallots, celeriac purée, Jennings real ale sauce

### WILD MUSHROOM & CREAM CHEESE RISOTTO (VG)

confit peas, toasted chestnuts

*all main courses are served with roasted peppered carrot & swede mash,  
pan-fried Brussels sprouts & chestnuts with sage butter, roasted parsnips,  
sweet red cabbage braised in cider & winter spice*

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### TRADITIONAL CHRISTMAS PUDDING

brandy sauce, vanilla ice cream

### TRIO OF CHEESE

cranberry & Wensleydale, brie, smoked cheddar, local artisan biscuits,  
fig salami, grapes, tomato chutney, quince jelly

### BLACKBERRY & CHESTNUT SLICE

pickled blackberries, chocolate sorbet

### SPICED APPLE & CALVADOS CRUMBLE

amaretto crème anglaise

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### FRESHLY BREWED TEA OR COFFEE & WARM MINCE PIES

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

INN ON THE LAKE

ULLSWATER

★★★★