

Festive Dining

MENU

SAVOURY SEAFOOD SUNDAE

light salmon mousse, prawn Marie Rose, whipped brown crab mousse, crisp iceberg, lemon wedge, fennel pastry "straw", savoury avocado ice cream, chopped nuts topping

LAKELAND GAME TERRINE

venison & pheasant with prunes, Christmas chutney, chicory with pomegranate dressing, toasted buttery brioche

FRESH FIG STUFFED WITH CASHEW CREAM CHEESE (VG, DF, GF)

winter squash velouté, apple & walnut dressing

CELERIAC, HAZELNUT & TRUFFLE SOUP (VG, DF, GF)

FREE-RANGE BRONZE TURKEY

succulent outdoor reared turkey breast, pigs-in-blankets, sage & cranberry 'sausage roll', pan gravy

MAPLE, BOURBON & 5-SPICE GLAZED STICKY GAMMON LOIN

roasted glühwein red apples, sage & mixed peel fluffy dumplings, spiced cider gravy

PAN SEARED SEABASS FILLET

warm fennel, red pepper, pomegranate & red cabbage "slaw", burnt mandarin purée, champagne sauce with salmon roe and dill

CHRISTMAS VEGGIE WELLINGTON (VG)

winter squash, quinoa, chestnut mushroom, roasted chestnuts & winter greens stuffing, roasted spiced Roscoff onions, cranberry & onion gravy

All served with honey & fennel seed carrots, braised apple & dried fruits sticky red cabbage, duck fat roast potatoes, brussel sprouts with sage butter (VG & DF available on request)

WARM PANNATONE & AMARETTI BISCUIT BREAD & BUTTER PUDDING

whisky-soaked candied fruits, glacé cherries, eggnog custard

BOOZY CHRISTMAS PUDDING TRIFLE (GF)

rum-soaked Christmas pudding pieces, thick vanilla custard, triple sec whipped cream, roasted mixed nuts, white chocolate star of Bethlehem, finished with a cinnamon shake

WARM TREACLE, LEMON & GINGER TART

clotted cream ice cream & whisky syrup

RUM, CHESTNUT & CHOCOLATE YULE LOG

Christmas pudding ice cream, pistachio brittle, fresh redcurrants

TEA, COFFEE & MINCE PIES

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

SKIDDAW HOTEL

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