



# Festive Dinner Menu

2 Courses £27.95 plus coffee | 3 Courses £30.95 plus coffee

CHICKEN LIVER PARFAIT  
brioche & festive chutney

ROAST VINE TOMATO SOUP (VG)  
toasted pumpkin seeds, truffle oil

SMOKED HADDOCK FISH CAKE  
confit lemon, pickled winter vegetables, tartar sauce

GARLIC MUSHROOM & CHEDDAR GRATIN (VG)  
breadcrumbs, dressed rocket salad

HAM HOCK CROQUETTE  
piccalilli

FREE-RANGE BRONZE TURKEY  
pigs-in-blankets, fruity cranberry, and onion stuffing, pan gravy

SLOW COOKED BEEF BRISKET (GF)  
braised in mulled wine, creamy mash potato, red wine & thyme jus,  
fried pickles, butternut squash puree

CHICKEN BALLOTINE  
sun dried tomato & olives, goats' cheese, winter cabbage, confit potato, pan jus

COD & CHORIZO  
bouillabaisse risotto, fennel, chive & lime salad

FESTIVE LENTIL & CHESTNUT WELLINGTON (VG)  
cranberries & apricots, sautéed green beans

*All mains are served with rainbow root vegetables with orange & maple butter,  
braised apple & red cabbage with port, roast potatoes, Brussels sprouts with sage butter*

STICKY FIGGY & CARAMEL PUDDING  
Lakes Distillery 'The One' whisky caramel sauce

CHOCOLATE DECADENCE CAKE  
Grand Marnier chocolate ganache, Chantilly cream

SYRUP SPONGE PUDDING  
bitter orange marmalade, Cointreau creamy custard

RASPBERRY & CHAMPAGNE POSSET  
shortbread, fresh berries

CHEESE  
a selection of Cumbrian cheeses, poached grapes, malt loaf, lavosh cracker

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*

To book a table call 017687 77285

LODORE FALLS

HOTEL & SPA

