



Festive SUNDAY LUNCH

TWICE BAKED SOUFFLÉ (V)
Park House Farm cheddar cheese, ploughman's pickle

ROASTED BUTTERNUT SQUASH 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 & onion stuffing, pan gravy

ROAST SIRLOIN OF BEEF
Yorkshire pudding, pigs-in-blankets, pan gravy

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, and Brussels sprouts with sage butter*

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

CHEESE
Torpenhow Farmhouse Dairy organic brie, sourdough biscuits, grapes, Wild & Fruitful damson & apple chutney

CHOCOLATE DECADENCE CAKE
Grand Marnier chocolate ganache, Chantilly cream

SYRUP SPONGE PUDDING
bitter orange marmalade, vanilla custard

RASPBERRY & CHAMPAGNE POSSET
shortbread, fresh berries

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*

To book a table call 017687 77285



LODORE FALLS
HOTEL & SPA

