

party night

MENU

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

SLOW COOKED BEEF BRISKET

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, 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

LAKE DISTRICT
HOTELS