



# Festive Dinner Menu

2 Courses £24.50 plus coffee | 3 Courses £30.95 plus coffee

## **SOUFFLÉED BAKED HAM HOCK POT**

Blencathra cheese & grain mustard sauce, Christmas chutney, warm sourdough toast



## **SOY & GINGER HOT SMOKED SALMON (GF)**

satsumas, crisp fennel & pomegranate, crème fraîche, caviar, rocket

## **FRESH FIG STUFFED WITH SOFT CHEESE & WALNUTS (VG/GF)**

roasted squash purée, salt-baked beetroot, pumpkin seed & apple dressing

## **MOROCCAN RED PEPPER & LENTIL SOUP (VG/GF)**

citrus cream, spiced candied almonds



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## **BUTTER-BRAISED BRONZE TURKEY BREAST**

pigs-in-blankets, fruit & nut stuffing "sausage roll", proper pan gravy

## **SPICED RUM & MAPLE ROAST GAMMON LOIN**

mulled wine baked apple, apricot spiced dumpling, cranberry gravy

## **FILLET OF SEABASS**

fine beans with Cumbrian air-dried ham, red chicory, burnt celeriac purée, red wine reduction

## **ROASTED BEETS, WILD MUSHROOM, LENTIL & FETA STRUDEL (VG)**

winter root vegetable & puy lentil ragout

All mains are served with roasted baby root vegetables, apple & port braised red cabbage, sage butter brussel sprouts, roasted potatoes



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## **WHITE CHOCOLATE & REDCURRANT SNOWY LOG**

white chocolate & redcurrant filling wrapped in a dark chocolate sponge, vanilla frosting, Glühwein sorbet, white chocolate star



## **CHRISTMAS SUNDAE**

figgy sponge cake, rum-soaked raisins, Christmas pudding ice cream, eggnog cream foam



## **FIG & PEAR TARTE TATIN (VG)**

caramel ice cream

## **CHRISTMAS PUDDING & PANNATONE BREAD & BUTTER PUDDING**

whisky & orange custard

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## **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*