Borrowdale Hotel

New Years Day Lunch Menu

CHICKEN LIVER PARFAIT
Drunken cherries, brioche croutons, toasted hazelnuts

LIGHTLY CURRIED CAULIFLOWER SOUP (VG)
Cauliflower popcorn, coriander oil

HAM HOCK ARANCINI
Mustard crème fraiche, black pudding purée

KING PRAWN BEIGNETTE
Crustacean bisque, rouille

ROAST SIRLOIN OF BEEF
Duck fat potatoes, Yorkshire puddings, roasted root vegetables, horseradish jus

ROASTED BRITISH TURKEY BREAST
Cranberry, sage and onion stuffing, pigs in blankets, cranberry sauce, turkey gravy

POACHED SALMON
Parmesan and chive mash, poached leeks, Brussels sprouts, hazelnut, hollandaise

BUTTERNUT, MUSHROOM & CHESTNUT PITHIVIER (VG)
Spinach 'cream', roasted tomatoes, toasted pumpkin seeds

All mains served with roasted beef fat potatoes, new potatoes with herb butter, roasted nutmeg buttered Brussels sprouts, apple and port-braised red cabbage, winter greens, honey glazed carrots

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WARM CHOCOLATE TORTE
Molten chocolate centre, vanilla pod chantilly cream

WARM FESTIVE DONUTS
Spiced berry compote, brandy cream, dark chocolate sauce

STICKY TOFFEE PUDDING
Candied pecans, whisky gel, salted caramel, cappuccino ice cream

SPICED APPLE & SULTANA CRUMBLE
Brandy custard, five spice, Christmas crumble

TEA, 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