SKIDDAW HOTEL

30th December Menu

BAKED INDIVIDUAL CAMEMBERT (V)
roast garlic and honey drizzle, Keswick ale chutney, sourdough toast

GUINEA FOWL & PISTACHIO TERRINE
sweetened pickled red cabbage, orange & chicory salad

INDIVIDUAL FISH PLATTER
prawn marie rose, pickled herring, peppered mackerel, marinated green lip missel, whole king prawn

JERUSALEM ARTICHOKE & SMOKED BACON SOUP (VG)**
cep mushroom oil, bacon powder, parsnip crisps

PASSION FRUIT & PINEAPPLE SORBET

CORN-FED FREE-RANGE CHICKEN SUPREME
gratin potato, buttered rainbow kale, pink peppercorn sauce

LOW AND SLOW CUMBRIAN BEEF RIB
horseradish mash, stock pot heritage carrots, wild mushroom sauce

ROASTED SCOTTISH SALMON
creamed peas, chorizo potato cake, citrus fennel

SWEET POTATO, SPINACH & WALNUT TART (VG)
sage & walnut pastry, roast sweet potatoes, set nutmeg custard" **

BLACKBERRY RUM BABA
dark rum syrup, chantilly cream, blackberry coulis, fresh blackberries

GRANNY SMITH APPLE MOUSSE
plum gel, apple crumble base

DARK CHOCOLATE & COFFEE DELICE
chocolate & coffee mousse, cinder toffee, clotted cream

EGGNOG & NUTMEG CRÈME BRÛLÉE
brandy snaps & orange cream

FRESHLY BREWED TEA, COFFEE & CHOCOLATE PETIT FOURS

allergies and intolerances: before you order please speak to a member of staff if you would like to know about our ingredients

*** = GF / VG / DF dietary alternatives available where possible*