



Christmas Day Menu

To Start...

Cream of Honey Roasted Parsnip Soup - nibbed chestnuts

Tian of Flaked Crab, Prawn & Smoked Salmon - pickled cucumber spaghetti & saffron aioli

Duck & Cognac Parfait - orange chutney & Melba toast

Crispy Belly Pork - roasted sweet potato & chilli jam

Carpaccio of Peppered Beef Fillet - pickled baby vegetables & walnut vinaigrette

Main Courses...

Roast Turkey – lemon & apricot stuffing, chipolata sausages & cranberry gravy*

Roast Sirloin of Beef - Yorkshire Pudding & caramelised onion gravy*

Rosemary studded leg of Cumbrian Lamb - pan gravy*

Whole Roasted Seabass - sautéed herb new potatoes, samphire, asparagus, & sugar snap peas, lemon beurre blanc

Butternut & Glazed Goats Cheese Wellington - cauliflower beignets, parsnips puree

*Served with duck fat roasted potatoes, glazed carrot & parsnip, Brussel sprouts & cauliflower

Desserts...

Christmas Pudding - mulled berries & brandy sauce

Irish Cream Bread & Butter Pudding - homemade custard & vanilla ice cream

Hot chocolate Brownie - fudge sauce, praline, Ferrero Roche ice cream

Lemon Meringue - pressed raspberries & cinnamon cream

Selection of British Farmhouse Cheese - savoury biscuits, pickled onions, celery, black grape chutney

To Finish... Filter Coffee & Mince Pies

Adults: £75 Child (Under 10): £30

Reservations are only confirmed with the payment of £20 deposit per person. Pre-ordered meal choices & FULL payment is required by 15th November 2018 Deposits are non-refundable. Guests must be seated at the seating time

