

FESTIVE DINING MENU

GRILLED GOATS CHEESE

rocket, orange & walnut vinaigrette

ROASTED TOMATO & RED PEPPER SOUP

herb croutons, creme fraiche, crusty bread

CHRISTMAS IN A GLASS

festive berries, prosecco jelly

TEMPURA KING PRAWNS

mixed leaves, sweet chilli sauce



TINSEL TURKEY DINNER

roast lakeland turkey, pig in a blanket, seasonal stuffing, cranberry relish, pan gravy

OVEN BAKED SALMON FILLET

pancetta, chardonnay, chervil cream sauce

FESTIVE NUT ROAST

cashew, walnut, vintage cheddar, spicy tomato sauce

PORK FILLET STROGANOFF

mushroom, shallot, french mustard, brandy cream sauce, timbale of rice

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES

TRADITIONAL CHRISTMAS PUDDING

boozy rum sauce

VANILLA PANNA COTTA

clementine, ginger syrup

WHITE FOREST ROULADE

meringue, black cherries, strawberries, raspberries

DOUBLE CHOCOLATE BROWNIE

belgian chocolate & grand marnier sauce, lakeland vanilla ice cream

BLUE STILTON (£6 SUPPLEMENT)

red onion marmalade, grapes, crackers, glass of port

FRESHLY GROUND COFFEE, CHOCOLATES & MINCE PIE

TWO COURSES £22.00 PER PERSON

THREE COURSES £27.00 PER PERSON

