

Christmas Menu

Starter

Camembert & Champagne velouté

Finished with crispy leek straw, thyme croutons & chive oil (v)

Beetroot-cured trout

Served with pickled fennel, dill crème fraîche, compressed cucumber & sourdough crostini

Wild boar pâté

Paired with bacon jam, pickled shallots, cucumber ribbon salad & toasted rye bread

Main

Roasted stuffed butternut squash

Filled with wild mushrooms, spinach & chestnuts, served on a braised lentil & seasonal vegetable ragout, finished with crispy sage (vg)

Lake District turkey

Served with sage & onion stuffing, pigs in blankets, duck-fat roast potatoes, honey-glazed heritage root vegetables & rich roasting gravy

Pan-roasted sea bass fillet

Served with caramelised celeriac scallops, fresh samphire, brown butter & shrimp beurre blanc

Dessert

Warm apple & cinnamon blondie

Served with salted toffee sauce, vanilla ice cream & toasted pecans (vg)

Traditional Christmas pudding

Served with Courvoisier brandy sauce, candied orange & cranberries

Snowball panna cotta

Paired with white chocolate panna cotta, clementine, star anise compote, gingerbread crumb & lemon balm

(v)-Vegetarian, (vg)-Vegan

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have a food allergy, please notify us in advance of your visit.

