



CHRISTMAS EVE MENU

TO START

Ham Hock Terrine

piccalilli, rocket, toasted sourdough

Cock-A-Leekie Soup

Beetroot Cured Gravalax of Scottish Salmon

lemon mayonnaise, sun blushed tomato, micro salad

Goat's Cheese & Red Onion Marmalade Tart

rocket salad

MAIN COURSE

Honey Glazed Duck Breast

fondant potato, artichoke, kale & orange sauce

Slow Braised Cumbrian Beef

horseradish creamed potatoes, shallots, glazed baby carrots

Grilled Sea Bass Fillet

saffron potatoes, samphire, tarragon & prawn butter sauce

Spinach, Ricotta & Basil Ravioli

tomato confit, shaved parmesan

TO FINISH

Sticky Toffee Puding with Vanilla Ice Cream

Mango Panna Cotta with with a Shortbread Biscuit

Belgian White & Dark Chocolate Mousse with a Compote of Raspberries

British Farmhouse Cheese

grapes, celery, sourdough biscuits, Westmorland chutney