



FESTIVE FARE MENU

TO START

Cream of Celeriac & Hazelnut Soup (V)

Hot Smoked Salmon

avocado puree, honey mustard dressing

Ham Hock Terrine

piccalilli, toasted soughdough

Poached Pear

berries in mulled wine

MAIN COURSE

Roast Breast & Leg of Norfolk Turkey

apricot & thyme stuffing, roast potatoes, pigs in blanket, roast gravy

Braised Cumbrian Beef

horseradish creamed potatoes, suet herb dumplings, red wine sauce

Seared Salomon Fillet

saffron potatoes, baby vegetables, sauce vierge

Roasted Root Vegetable Risotto

spiced cranberries, shaved parmesan, truffle oil

TO FINISH

Luxury Christmas Pudding & Brandy Sauce

Christmas Trifle

Sicilian Lemon Panna Cotta, Ginger Crumb & Raspberries

Selection of English Cheeses, Grapes, Celery, Westmorland Chutney, Biscuits

1 COURSES £16.95 | 2 COURSES £22.00 | 3 COURSES £27.00

**Please note this menu may contain products of common food allergies.
Please ask a member of staff for further information.*