

CHRISTMAS EVE

To Start

Chicken Liver Pâté
red onion marmalade, crusty bread

Cream of Mushroom & Thyme Soup (V/GF)

Smoked Salmon & Prawn Salad (GF)

Baked Brie & Red Onion Tart (V)

Main Course

Slow Braised Shin of Cumbrian Beef
creamed potatoes, roast root vegetables, red wine pan gravy

Thai Paneang Curry & Rice (V/GF)

Baked Fillet of Cod (V/GF)
parmesan crust, mussel & saffron chowder

Supreme of Chicken (GF)
fondant potatoes, buttered kale, wild mushroom, garlic reduction

To Finish

Sticky Toffee Pudding
vanilla ice cream

Tangy Lemon Tart
lemon sorbet

Classic Eton Mess

Selection of British Farmhouse Cheese
grapes, chutney, biscuits

All menus correct at time of printing