

CHRISTMAS DINING





APÉRITIF

SLOE MULLED WINE 5.95

STARTERS

CARROT, GINGER & HONEY SOUP ^v
With crusty bread
5.95

CRAY FISH & CRAB COCKTAIL
Bloody Mary and horseradish sauce
7.95

CHICKEN LIVER PARFAIT
Cumberland sauce and toasted sourdough
7.50

CUMBRIAN AIR DRIED HAM ^{gf}
Roasted fig, goats cheese with
balsamic rocket salad
7.95

ROLLED COURGETTE ^{gf} ^{vegan}
Stuffed with wild mushroom and
vegetable ragout with tomato coulis
and toasted pine nut basil oil
6.95



MAINS



TURKEY WITH TRIMMINGS
Turkey with cranberry, apricot and
hazelnut stuffing wrapped in Cumbrian
air dried ham with chestnut sprouts, root
vegetable puree, roast potatoes, port jus
15.95

VEGETABLE NUT ROAST ^{Vegan v}
Cranberry, sage and cashew nut
stuffing with salt roasted beetroot,
glazed parsnips, butternut squash Verde,
mushroom, tomato red wine gravy
13.95

BAKED HAKE ON PRAWN ^{gf}
Swiss chard and cubed potatoes,
roast baby plum tomato, braised
cucumber and tomato sauce
15.95

CHAR GRILLED CHICKEN
With chorizo and artichoke orzotto
14.95

12OZ FLAT IRON STEAK ^{gf}
Grilled tomato, peppercorn
sauce, hand cut chips
14.95



DESSERT

SPICED FRUIT ETON MESS ^{v gf}
With Thai basil and lime sorbet
6.00

TIRAMISU ^v
Black cherry and white
chocolate tiramisu
6.00

CHRISTMAS PUDDING
With rum butter and brandy sauce
6.00

SPICED STONE FRUIT
COMPUTE ^{Vegan v gf}
With coconut ice cream
6.00

MIXED NUT CHOCOLATE BROWNIE ^v
With clotted cream ice cream
6.00

LOCAL CHEESE
Claire's Handmade chutney,
medjool dates, biscuits
7.50

FRESH COFFEE OR TEA
With mince pie baklava
5.00

ALLERGY INFORMATION

^v VEGETARIAN ^{gf} GLUTEN FREE

We cannot 100% guarantee that any of the dishes are nut free.
Please ask a member of staff for more information. On occasion the menu may be subject to change.

