

Christmas Day

Starters

Duck Liver Parfait

Truffle Butter, Festive Chutney, Toasted Sourdough

Salad of Cornish Crab, Apple and Spring Onion

Pickled Cucumber, Baby Gem

Smoked Goats Cheese Mousse

Spiced Winter Pears, Candied Pecans, Baby Herbs, Cider Caramel

Tiger Prawns

Compressed Melon, Curried Yoghurt, Coriander and Sesame Dressing

Intermediate Course

Cream of Portabella Mushroom Soup

Topped with Roasted Chestnut

OR

Champagne sorbet

Main Course

Roast Crown of Penrith Turkey

Sage & Apricot Stuffing, Cranberry and Orange Compote, Chipolata Sausage, Roast Gravy

Roast Sirloin of Lake District Farmers Beef

Parsley and Shallot Dumplings, Red Wine Jus

Loin of Cod

Seared Scallop, Nori Butter Sauce, Citrus Crumb

Beetroot and Goats Cheese Risotto

Beetroot Crisps, Pea Shoots

Desserts

Traditional Christmas Pudding

Accompanied with Rum Sauce

Salted Caramel Brulee

Cinnamon Shortbread

Spiced Apple and Almond Tart

Bramley Sorbet

Iced Raspberry Ripple Parfait

Textures of Raspberries, Lemon Curd

Selection of Regional Cheeses

Savoury Biscuits, Grapes and Hawkshead Chutney