

STARTERS

Parsnip, apple caramel and ginger soup **(V)(GF)**

Chicken liver pate, blackberry coulis, pickled blackberries, toasted sourdough

Roasted butternut squash risotto, basil oil, seaweed kale, roasted pine nuts, honey **(V)**

Cumbrian charcuterie platter, smoked chicken, pancetta, Cumbrian ham
sunblush tomato, olives, humous, bread selection

Beetroot gravlax, poached pear, vanilla beetroot puree, maple walnut bread

MAINS

Turkey Ballotine, roast potatoes, sausage, chestnut stuffing, orange star anise,
roasted root vegetables, red wine turkey jus

Braised beef shortrib, smoked pancetta, shallot, red wine jus, creamy mashed potato **(GF)**

Vanilla glazed pan seared salmon, chive creamy mashed potato
creamy smoked mussel sauce, samphire **(GF)**

Venison bourguignon confit garlic mashed potato

Mushroom, chestnut and shallot tart, salt and pepper crispy kale **(VE)**

Beer battered haddock, hand cut chips, mushy peas, tartare sauce

Cumbrian fell bred ribeye steak, peppercorn sauce, cherry vine tomatoes
triple cooked chips, salad **(GF)**

Whitby Scampi, French fries, salad

DESSERTS

Baileys crème brulee, hazelnut and white chocolate shortbread

Christmas pudding, brandy and vanilla sauce, Christmas pudding ice cream (GF)

Chocolate, blood orange cheesecake, blood orange couli, kirsch cherries

Profiteroles, cream, warm dark chocolate sauce

Appleby creamery cheese board, Flakebridge, Eden smokie,
Eden chieftain and black dub blue, apricot, date and prune chutney

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.