CHRISTMAS DAY

£140 per head
(evening platter for 2 £30)

CANAPÉS

CHICKEN & PISTACHIO RILETTE
apricot ketchup
(gf*)

SMOKED MACKEREL CONE
herb emulsion, pickled cucumber, dill
(gf*)

PALATE CLEANSER

LEMON & BASIL SORBET
lemon verbena, green apple
(gf,v)

STARTERS *(choose one option)*

CARTMEL VALLEY SMOKED PORK BELLY
celeriac remoulade, apple gel, crackling, crispy sage
(gf)

GREENLAND PRAWN COCKTAIL
crayfish, bloody mary marie rose, rosemary crostini ***(gf*)***

SALT-BAKED BEETROOT
cauliflower purée, goat's cheese mousse, sourdough croutons, candied walnuts ***(gf*,v)***

MARYPORT CRAB HASH BROWN
pickled cucumber, apple, fennel, seaweed mayonnaise, dill ***(gf)***

MAINS *(choose one option)*

FREE-RANGE ROAST TURKEY
roast breast, slow-cooked leg, pig in blanket, chestnut & apricot stuffing, roast potatoes, cranberry sauce, brussels sprouts, honey-roasted carrots & parsnips, turkey gravy ***(gf*)***

FILLET OF CUMBRIAN BEEF
pomme anna, pickled onion rings, confit tomato, king oyster mushroom, crispy gem, bone-marrow garlic butter
(gf*)

WILD SEA BASS FILLET
fondant potato, braised fennel, fine beans, lobster & prawn bisque, sea herbs
(gf)

WILD MUSHROOM, CHESTNUT & BRIE WELLINGTON
celeriac purée, spinach, pomme puree, glazed carrots, madeira jus
(v)

DESSERTS *(choose one option)*

CHRISTMAS PUDDING
brandy custard, berry compote, honey tuile

GINGER & TREACLE SYRUP SPONGE
poached pear, vanilla custard

CHOCOLATE & CLEMENTINE CHEESECAKE
macadamia crumble, orange gel, orange crémeux, vanilla ice cream ***(gf*)***

RASPBERRY & MANGO PAVLOVA
chantilly cream, raspberry consommé, meringue
(gf)

PETIT FOUR

salted malt fudge

mince pie tart

THE RUDDINGS

gf = gluten free, ***gf**** = gluten free option available
v = vegetarian, ***ve**** = vegan option available

This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.