

FESTIVE MENU

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Soup

Roast carrot and parsnip soup.
Sage pesto. Homemade bread

Risotto

Pumpkin risotto. Feta cheese crumb.
Honey roast figs. Salt baked walnuts.

Game

Rillettes of wild seasonal local game
Poached pear salad. Sloe berry sauce.

Pâté

Chicken liver mulled wine parfait.
Onion jam. Dried parkin wafer.

Mackerel

Maple glazed mackerel fillet.
Juniper smoked yoghurt

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Turkey

Roast breast of free range Cumbrian turkey. Slow cooked confit turkey leg.
Goose fat roast potatoes. Glazed sprouts. Stuffing. Bread sauce. Port stewed cranberries. Chipolatas.

Lamb

18hr Slow baked Borders lamb shoulder.
Rumbledethumps. Roast carrots. Lamb jus.

Porchetta

Saddleback pork loin. Rosemary & Italian fennel seed stuffing.
Puffed crackling. Braised onions. Apple cider gravy.

Cullen Skink Crepe

Smoked Haddock, potatoes, leeks & cream, baked in a thin herb pancake.
Baby leaf spinach. Soft poached egg. Leek crisps.

Steak Stack

4oz Fillet steak. Tomatoes. Mushrooms. Grilled haggis, crispy bacon.
Battered onion rings. Malt whisky peppercorn sauce.

Wellington

Chestnut mushroom, sweet potato & black bean wellington.
Roasted sprouts. Parsnip puree. Red wine gravy

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Christmas Pudding

Homemade steamed plum duff pudding. Brandy custard sauce

Spiced Apple Brûlée

Winter spiced stewed apples under vanilla crème brûlée.

Chocolate Cheesecake

Marbled white & dark chocolate cheesecake. Raspberry puree.

S.T.P.

Sticky toffee pudding. Hot butterscotch sauce. Ice cream.

Ice Cream

A trio of our homemade ice creams. Ginger snap brittle. Cranberry curd.

2 course £25 : 3 Course £32

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