



## Christmas Day lunch menu

### **Caramelised cauliflower soup**

Local goat cheese and truffle beignet

### **Glazed pig cheek**

Celeriac remoulade, Granny Smith apple terrine, puffed pig skin

### **Pickled mackerel**

Winter vegetable salad, coffee and dill dressing

### **Red wine poached pear**

Stilton mousse, rocket and toasted pumpkin pesto, grilled endive

### **Roasted Roscoffe onion**

Black garlic, toasted sesame, Kombu, roasted onion consommé

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### **Cranberry and apricot stuffed turkey breast or**

**Mint and cumin lamb saddle or**

### **Glazed Cumbrian ribeye**

(Carved tableside if whole table orders the same meat)

All served with duck fat roast potatoes, cauliflower cheese, roasted carrots, braised red cabbage, roasted sprouts, roasted bone jus

### **Seabass en Papillot**

Braised fennel, orange, spinach, herb butter, herb new potatoes

### **Roasted butternut pearl barley risotto**

Sage, Grana Padano, onion compote

### **Roasted artichoke hearts**

Pomme Anna, beetroots, roasted cherry tomato sauce

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



**Christmas pudding**

Brandy sauce

**Classic Mont Blanc**

**Festive plum pie**

**Assiette of Valrhona chocolate and caramel**

**Selection of local and world cheeses**

Cartwright and Butler cheese crackers, fresh grapes, honeycomb

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**Mince pies and petit fours**

**£65 per adult | £32.50 per child**

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