

Winter Sample Dinner Menu

(to run alongside our pub classics)

Starters

Home made tomato and roast pepper soup with goat's cheese and black pepper crouton

Smoked duck with clementine ginger bread

Homemade chicken liver paté with an orange and cranberry chutney and warm toast

Medley of woodland garlic mushrooms with tarragon and clotted cream on toast

Home cured beetroot salmon with cream cheese, baby beets and dill

Mains

Traditional roast turkey with all the festive trimmings

12 hour braised beef with baby onions, creamed potatoes and Yorkshire pudding

Slow cooked Cumbrian duck leg with spiced red cabbage and roast garlic mash

Pan fried cod fillet, pea velouté, charred Brussel sprouts and risotto cake

Roast parsnip bubble and squeak accompanied with poached hen egg
and black truffle Hollandaise

Desserts

Chocolate, cranberry and hazelnut brownie with white chocolate

Spiced apple, cinnamon and kumquat crumble, oats and pecan crunch

Festive plum pudding, rum sauce and brandy butter

Classic old English trifle

Festive cheese board, deep fried brie, accompanied with biscuits, grapes and chutney