
Three course Christmas menu (sample)

STARTERS

Chicory and Pink Lady apple salad, candied walnut, Stilton, mustard dressing (v)

Jerusalem artichoke soup, crispy hen's egg, truffle oil (v)

Game terrine, pistachio, spiced fruit chutney, sourdough

Beetroot cured Scottish salmon, roast beets, horseradish

MAINS

Spicy caramelised cauliflower, chickpea, almonds, coriander (v)

Roast turkey, bacon, cranberry stuffing, buttered sprout tops, roast root vegetables

Lake District beef cheek, Carroll's mash potato, mushroom, red wine jus

Baked monkfish, mussels, saffron risotto, orange and rosemary sauce

PUDDINGS

Christmas pudding, brandy custard

Muscovado tart, chocolate cream, Amarena cherries

Seville orange burnt cream, ginger bread ice cream

Artisan British cheeses (supp 5.00)

(extra course and Port 10.00)

SIDES - 4.50 each additional

Chips | buttered sprout tops | honey-roast carrots and parsnips | Carroll's heritage potatoes | watercress and red chard salad

37.00 per person (3 courses, coffee, minced pies and crackers)

exc. VAT exc. 12.5% discretionary service charge

