

NEW YEAR'S EVE MENU

5 COURSE

HOLYGRAIN SOURDOUGH

Lancashire Cheese Custard, Estate Dairies Marmite Butter, Brown Onion Tea
(Vegan on Request)

SLOW COOKED PORK FILLET

Caramelised Apple, Watercress, Pickled Raisin, Winter Radish
or

TANDOORI KING OYSTER MUSHROOM

Curry Granola, Golden Raisin, Lime Pickle Yoghurt (Vegan)

LOBSTER & LOCH DUART SALMON RAVIOLI

Lobster Sauce, Pickled Lemon, Roast Baby Leek
or

BBQ CELERIAC GLAZED WITH BLACK GARLIC

Celery Leaf Oil, Winter Black Truffle, Field 28 Kale (Vegan)

CUMBRIAN FILLET OF BEEF

Glazed with Fermented White Onion & Maple Caramel, Stuffed Jerusalem Artichoke
& Tosca Onion
or

ROAST CROWN PRINCE SQUASH

Pearl Barley & Green Herb Risotto, Pumpkin Seed & Miso Dressing (Vegan)

A SELECTION OF HANDMADE DESSERTS FROM OUR PASTRY CHEFS AND LOCAL CHEESES FROM OUR BUFFET TABLE

Served with chutneys, grapes and speciality crackers

NEW YEAR'S EVE MENU

3 COURSE



SLOW COOKED PORK FILLET

Caramelised Apple, Watercress, Pickled Raisin, Winter Radish

or

TANDOORI KING OYSTER MUSHROOM

Curry Granola, Golden Raisin, Lime Pickle Yoghurt (Vegan)



CUMBRIAN FILLET OF BEEF

Glazed with Fermented White Onion & Maple Caramel, Stuffed Jerusalem
Artichoke & Tosca Onion

or

ROAST CROWN PRINCE SQUASH

Pearl Barley & Green Herb Risotto, Pumpkin Seed & Miso Dressing (Vegan)



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