

Two Courses £22
Three Courses £27

Festive Menu

To Start

Parsnip & Apple Soup (GFA, VG, V)

white OR brown sliced bread & butter

Breaded Goats Cheese (V)

festive chutney, balsamic dressing

Dill & Lemon Salmon Gravadlax (GF)

capers, horseradish cream & hollandaise sauce

Cumbrian Pork & Sweet Chilli Sausage Roll

mustard mayo

Mains

Traditional Turkey Dinner (GFA)

slow cooked turkey crown, pigs in blankets, roast potatoes, seasonal vegetables, sage & onion stuffing, turkey gravy

Beer Battered Cod & Chips

mushy peas, homemade tartar sauce, lemon

Braised Featherblade & Pancetta Pie

braised beef featherblade, pancetta & baby onions, encased in shortcrust pastry served with mashed potatoes & seasonal vegetables

Chickpea, Tomato & Spinach Saag Aloo (V, VG, GF)

basmati rice, naan bread

To Finish

Traditional Christmas Pudding (GF, V)

brandy sauce & vanilla ice cream

Dark Chocolate & Orange Tartlet (GF, VG, V)

orange sorbet, chocolate shavings

Helvellyn Sticky Toffee Pudding (GFA, V)

vanilla ice cream, butterscotch sauce

VG = Vegan | V = Vegetarian | GF = Gluten Free | GFA = Gluten Free Available

Allergies & Intolerances: If you would like to know about any of our ingredients, before placing your order, please speak to a member of our staff.