

New Year's Eve 2018

£75PP

First course

Selection of appetizing canapés.

Second course

Mosaic of seasonal game meat with pickled wild mushrooms, chestnuts, chilled tomato & venison consommé, cranberry compote.

Third course

Veloute of pumpkin with spinach & ricotta tortellini, parmesan tuiles & truffle oil.

Fourth course

Pan fried halibut fillet, brown shrimps, samphire & light bouillabaisse.

Fifth course

Champagne sorbet, brandy snap & strawberry gel.

Sixth course

Best end of Cumbrian lamb with chicken mousse, wrapped in cured ham, crispy confit shoulder, glazed baby carrots, charred young leeks & thyme lamb jus.

Seventh course

Rhubarb & blood orange delice, honey & ginger comb, orange sorbet, compressed rhubarb gel.

Eighth course

Freshly brewed coffee or tea with petit fours.

...late night cheese & biscuits add £9.50pp

Live music from Richard Gardner 9:30 till late.

Please note: Small changes may be made closer to the time due to availability of ingredients.
Vegetarian option is available.