

Festive Set Menu

£64.00 Per Person

HOTEL

STARTERS TO SHARE

Pita and Yo-hini (v, vg) 430 kCal

Crushed tomato

Morcón Ibérico de Bellota 314 kCal

Cughá

Pink Prawn Tartare 423 kCal

Avocado wasabi, yoghurt and seaweed

Lamb Kofta 548 kCal

Tahini, pickled shimeji and pita

MAINS (Choice of one)

Beetroot Wellington 525 kCal

Celeriac cream, black truffle and wild mushrooms jus

Roasted Salmon 140 kCal

Du Puy lentils

Roasted Guinea Fowl 1381 kCal

Roasted pumpkin, cannellini beans & wild mushroom casserole, chestnuts, leeks and sage stuffing, roasting gravy

Lake District Farmers Beef Sirloin (£12 surcharge) 690 kCal

Potatoes, smoked pancetta and girolle casserole, black truffle jus

DESSERTS (Choice of one)

Almond Frangipane Tart 266 kCal

Cranberry compote and white chocolate Chantilly

Pistachio Ice Cream or Raspberry Sorbet (v, vg) 78 kCal

Cheese Selection (£6 surcharge) 345 kCal

Sourdough and cugna'

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.