



CHRISTMAS EVE

*Please speak to a staff member regarding any dietary requirements.
Pre-order required*

STARTERS

CUMBRIAN HAM HOCK TERRINE
piccalilli & toasted sourdough

OAK SMOKED SCOTTISH SALMON
horseradish crème fraîche, pickled cucumber & dill

ROASTED PARSNIP & APPLE SOUP
truffle oil & artisan bread

GAME SCOTCH EGG
spiced plum chutney & dressed winter leaves

MAINS

12-HOUR BRAISED BEEF SHORT RIB
truffle pomme purée, glazed Chantenay carrots, cavolo nero & rich red wine jus

PAN-ROASTED FILLET OF HAKE
crushed herb potatoes, samphire and brown shrimp & caper butter

ROASTED CUMBRIAN VENISON LOIN
potato fondant, celeriac purée and blackberry & juniper jus

BUTTERNUT SQUASH & KALE PIE
olive oil pomme purée, charred seasonal greens and rosemary & vegan red wine jus

DESSERTS

APPLE TART TATIN
vanilla bean ice cream & salted caramel sauce

RUM BABA
spiced rum syrup, Chantilly cream & winter berries

VEGAN CHOCOLATE FONDANT
cherry compote & vegan vanilla ice cream

SELECTION OF LOCAL CHEESES
Cumbrian chutney, grapes, celery & artisan crackers



DAFFODIL
HOTEL & SPA

