NEW YEAR GALA MENU

Please select one menu

VEGGIE MENU

ROASTED HERITAGE BEETROOT TARTARE
whipped cashew cream, candied walnuts, balsamic pearls

WILD MUSHROOM & BLACK TRUFFLE PITHIVIER
celeriac purée, charred tenderstem broccoli, red wine shallot jus

CHOCOLATE & HAZELNUT GANACHE
coffee and white chocolate mousse, praline crunch, caramelised hazelnuts

SELECTION OF LOCAL CUMBRIA CHEESES
artisan crackers, homemade chutney, grapes, celery

MEAT MENU

SEARED KING SCALLOPS
cauliflower purée, black pudding crumb, apple gel

ROAST CHICKEN SUPREME
potato fondant, caramelised shallot purée, glazed heritage carrots, Maderia jus

CHOCOLATE & HAZELNUT GANACHE
coffee and white chocolate mousse, praline crunch, caramelised hazelnuts

SELECTION OF LOCAL CUMBRIA CHEESES
artisan crackers, homemade chutney, grapes, celery

Please speak to a staff member regarding any dietary requirements.

DAFFODIL
HOTEL & SPA