



# Festive Dinner Menu

3 courses £40

TWICE BAKED SOUFFLÉ (V)  
Park House Farm cheddar cheese, ploughman's pickle

ROASTED BUTTERNUT SQUASH SOUP (VG)  
toasted pumpkin seeds, truffle oil

SMOKED HADDOCK FISH CAKE  
confit lemon, pickled winter vegetables, tartar sauce

CHICKEN LIVER PARFAIT  
brioche & festive chutney



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FREE-RANGE BRONZE TURKEY  
pigs-in-blankets, fruity cranberry, sage & onion stuffing, pan gravy

SLOW COOKED DAUBE OF BEEF  
braised in mulled wine, creamed potatoes, red wine & thyme jus,  
fried pickles, butternut squash puree

COD & CHORIZO  
bouillabaisse risotto, fennel, chive & lime salad

FESTIVE LENTIL & CHESTNUT WELLINGTON (VG)  
cranberries & apricots

*All mains are served with rainbow root vegetables with orange & maple butter,  
braised apple & red cabbage with port, roast potatoes, Brussels sprouts with sage butter*

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CHOCOLATE DECADENCE CAKE  
Grand Marnier chocolate ganache, Chantilly cream

SYRUP SPONGE PUDDING  
bitter orange marmalade, vanilla custard

RASPBERRY & CHAMPAGNE POSSET  
shortbread, fresh berries

CHEESE  
a selection of Cumbrian cheeses, grapes, crackers, Wild and Fruitful chutney



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FRESHLY BREWED TEA OR COFFEE & WARM MINCE PIES

*Allergies and Intolerances: before you order please speak to a member of staff if you would like  
to know about our ingredients*

**To book a table call 017687 77224**

**Borrowdale Hotel**