



Festive Lunch Menu

2 Courses £25.50 | 3 Courses £30.95

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



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*

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



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