



Party Night Menu

EDEN VALLEY CHICKEN LIVER PARFAIT

spiced mulled wine jelly, Hawkshead cranberry relish, onion tin loaf

A TWIST ON A CUMBRIAN BROTH (VG)

ham hock, pearl barley, root vegetable, black dub blue, winter herb pesto, farmhouse bread & local butter

SMOKED SALMON TARTARE

confit lemon, cream cheese, capers

WARM WILD MUSHROOM, FENNEL, RED ONION & CRANBERRY TART (VG)

butternut squash purée, spinach

HAM HOCK TERRINE

piccalilli, ciabatta shards

FREE-RANGE BRONZE TURKEY

British outdoor reared pigs-in-blankets, duck fat roast potatoes, fruity cranberry & onion stuffing, pan gravy

SLOW BRAISED FEATHER BLADE OF BEEF (GF)

pan seared & braised in red wine, creamy mash potato, red wine & thyme jus

OVEN BAKED CHICKEN BREAST

winter cabbage, confit potato, burgundy sauce

SMOKED HADDOCK LEEK SMOKIES

Eden smokie brie, chieftain cheddar, potatoes, spring onions, sun-blushed tomatoes, herbs

ONION & CHESTNUT RISOTTO (VG)

charred broccoli, vegan cream cheese

all mains are served with fennel seed and roasted carrots, braised apple & red wine cabbage, roast potatoes, sage butter & Brussels sprouts

DARK CHOCOLATE YULE LOG

whipped cream, orange gel, macaroons

APPLE, WINTER BERRY CRUMBLE

plant based vanilla custard

STICKY FIGGY AND CARAMEL PUDDING

Lakes Distillery 'The One' whisky caramel sauce

CHEESE BOARD

black dub blue, mature cheddar, sourdough biscuits, crispy farm house bread, grapes, Wild & Fruitful damson & apple chutney

TRADITIONAL CRÈME BRÛLÉE

caramelised sugar with chocolate chip cookie

TEA, COFFEE & MINCE PIES

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

BORROWDALE HOTEL

BORROWDALE VALLEY

★★★★

