



Festive Sunday Lunch

MENU



2 courses £24.95 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

Roast Sirloin of Beef

Yorkshire pudding, horseradish sauce, pan gravy

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, and 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

Tea, Coffee & Chocolate Mints

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

