

New Year's Day Jazz Brunch

WELCOME DRINK

BUCK'S FIZZ OR A FRUIT TONIC

BREAKFAST BUFFET

THE HEALTHY START

natural & fruit yoghurts / muesli / breakfast cereals (vg) / creamed porridge with toppings (vg) / winter fruits granola yoghurt pot with plain Greek yoghurt / vanilla & winter fruits / crunchy granola

THE FRUIT BOWL (VG)

fresh ruby ϑ white grapefruit / orange slices / chilled melon ϑ fruit platter / prunes / fresh figs / peach slices / pineapple pieces

WARM SMOKED SALMON BAGEL

cream cheese, capers, watercress

FULL CUMBRIAN BREAKFAST (VG*)

your choice of: Cumberland sausage / local back bacon / black pudding / baked beans / hash browns / grilled tomatoes / flat mushroom / fried, poached or scrambled eggs

THE BAKERY (VG)

white or wholemeal toast / freshly baked homemade breads & rolls / Danish pastries / croissant / pain-au-chocolat / blueberry muffins

AMERICAN WAFFLES (VG*)

banana & salted caramel / bacon & maple syrup

HOT BUFFET

ROASTED LOCAL TURKEY CROWN

cranberry, duck fat potatoes, seasonal vegetables, Yorkshire puddings

ROAST CUMBRIAN BEEF

horseradish

LEG OF LAMB

mint sauce

HOG ROAST

apple sauce, crispy crackling

PLANT-BASTED HOI SIN DUCK (VG)

wraps, cucumber & spring onion

COLD BUFFET —

CURED MEATS

Cumbrian smoked sausage / Eden Valley smoked chicken / Eden Valley duck breast / apple smoked chorizo / Shaw's Meat cured ham / bresaola / pastrami / Cartmel Valley game cured salami

CUMBRIAN PLATTER

selection of cheeses (Black Dub Blue, Eden Valley Appleby Creamery / Croft Head Farm Blencathra / Old Applebian / Thornby Moor Dairy Cumberland Oak Smoke /, Crofton) Wild & Fruitful chutney / celery / grapes / Miller's damsel wafers / selection of Lovingly Artisan bread

SELECTION OF SALADS (VG*)

spiced puy lentils / new potatoes & red onion with Cumberland honey mustard dressing / roasted vegetable cous-cous / tomato & cucumber / rice salad / pasta & black olive / Caesar salad / Silver & Green olives / mixed salad

FROM THE SEA

individual shrimp cocktails / avocado purée / watercress / Bloody Mary spicy sauce / dressed salmon served with cuts of poached salmon and prawns

SAVOURY PASTRIES (VG*)

homemade quiches / sausage roll / pork pies

THE INDULGENT FINISH

FAMOUS ULLSWATER STICKY TOFFEE PUDDING toffee sauce, custard

WINTER FRUIT TARTLET

NEW YEAR'S DAY BOOZY TRIFLE

VANILLA BAKED RICE PUDDING (VG)

homemade jam

LOCAL & NATIONAL CHEESE BOARD

savoury biscuits

DOUBLE CHOCOLATE DELICE

DRINKS

HOT BEVERAGES

English Breakfast Tea / Darjeeling / Earl Grey / variety of flavoured fruit teas / freshly brewed filter coffee / hot chocolate

FRUIT TONIC

fresh orange juice / grapefruit juice / apple juice / tomato juice / pineapple juice / cranberry juice

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