



CHRISTMAS DAY

menu

CHICKEN LIVER PARFAIT

smoked butter, toasted brioche, Wild & Fruitful festive chutney

CURED CHALK STREAM TROUT

potato salad, herring roe, confit tomato, horseradish cream, cured egg yolk, sticky malt loaf

CONFIT DUCK & PORK TERRINE

pickled mushrooms, mushroom consommé, green olive puree

GLAZED EGGPLANT (VG)

chilli crunch, pickled apples, aubergine caviar, maple sauce

CLEMENTINE SORBET

or

ROASTED RED PEPPER & TOMATO SOUP

croutes, herb oil

ROAST CUMBRIAN TURKEY

cranberry & chestnut stuffing, duck fat potatoes, pigs-in-blankets, turkey gravy

ROAST SIRLOIN OF CUMBRIAN BEEF

Yorkshire pudding, horseradish sauce, duck fat roast potatoes, beef gravy

OVEN ROASTED COD FILLET

mussel & clam chowder, caper berries, caviar

WINTER SQUASH RICE GNOCCHI (VG)

crispy kale, cashew cream, cheese

All main courses are served with Brussels sprouts with chestnuts & sage butter, braised red cabbage with apple, roast parsnips & roast carrots with thyme

GREEN APPLE & SPICED CIDER MOUSSE

caramelised apple, dark chocolate, pistachio sponge

TRADITIONAL CHRISTMAS PUDDING

brandy sauce, rum & raisin ice cream

GINGERBREAD & STICKY PEAR CHEESECAKE

meringue, sticky ginger ice cream

TRIO OF LOCAL CHEESE & BISCUITS

variety of oat biscuits, fig salami, apple & damson chutney, quince jelly, grapes

FRESHLY BREWED TEA OR COFFEE, WARM MINCE PIES & PETIT FOURS

warm mince pies & petit fours

INN ON THE LAKE

ULLSWATER

★★★★

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

