



New Year's Day Brunch

WELCOME DRINK

BUCK'S FIZZ (*non-alcoholic version available*)

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 & white grapefruit, orange slices, chilled
melon & 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, croissants, pain-au-chocolat,
blueberry muffins

AMERICAN WAFFLES (VG*)

banana & salted caramel / bacon & maple syrup

HOT BUFFET

ROASTED LOIN OF EDEN VALLEY PORK

crackling, apple compôte

ROASTED LOCAL TURKEY CROWN

cranberry, duck fat potatoes, seasonal vegetables,
Yorkshire puddings

BBQ PULLED PORK

PLANT-BASED PULLED CHICKEN (VG)

soft baps, apple & thyme stuffing

ROAST CUMBRIAN BEEF

horseradish

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 Smoked, Crofton)
Wild & Fruitful chutney / celery / grapes / Miller's damsel
wafers / selection of Lovingly Artisan bread

SAVOURY PASTRIES (VG*)

homemade quiches, sausage rolls, pork pies

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

INDIVIDUAL SHRIMP COCKTAILS

avocado purée, watercress, Bloody Mary spicy sauce

VG*=vegan options

*Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.
Menu items are subject to change.*



MIZU BUFFET

CURRIES & NOODLES

NORTHERN THAI CURRIED BEEF SOFT & CRISPY NOODLES

SPICY SZECHUAN PRAWN NOODLES

HOISIN DUCK STIR FRY

TOFU PAD THAI (VG)

KATSU CHICKEN CURRY

STICKY RICE / EGG FRIED RICE / STEAMED BAO BUNS

SUSHI

MAKI HOUSE ROLLS

avocado, ebi panko, nanban pink Alaskan crab

NIGRI

SALMON / SHRIMP / TUNA

wasabi, pickled ginger

GYOZA

YASAI VEGETABLE GYOZA (VG)

yasai chilli sauce

CHICKEN GYOZA

chilli oil with ponzu

STICKS

STICKY PORK BELLY

tonkatsu sauce

SPICY ASIAN SAUSAGE

sesame seed dressing

GRILLED SWEET POTATO (VG)

teriyaki sauce



DESSERT BUFFET

FAMOUS ULLSWATER STICKY TOFFEE PUDDING

toffee sauce, custard

MIZU'S BAKED RICE PUDDING (VG)

coconut milk, palm sugar, mango

DOUBLE CHOCOLATE DELICE

WINTER FRUIT TARTLET

NEW YEAR'S DAY BOOZY TRIFLE

MIZU'S MATCHA CRÈME BRÛLÉE

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

VG*=vegan options

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