# FESTIVE 3 COURSE LUNCH & DINNER £90PP

*For groups above 12, please select 1-1-1*

## STARTERS

Chicken Liver Pâté
Red onion Chutney, fried enoki & toasted pan brioche

Burrata & Chantarelle Mushrooms (V)
Black truffle and vanilla honey, focaccia crouton & radicchio tardivo

Kinglas Smoked Salmon
Gribiche sauce, compressed cucumber & radish

Prawn Cocktail
Marie Rose sauce, iceberg lettuce & Amalfi Lemon

Seared Beef Carpaccio
King oyster mushrooms, black truffle & crispy Jerusalem artichokes

## MAINS

Stuffed Turkey Breast
Chestnut, leek & sage stuffing, roasted potatoes, pigs in blankets, seasonal mushrooms, hazelnuts, Brussel sprouts, cranberry sauce & gravy

Charred Leeks & Artichokes (V)
Romesco sauce

Crab & Saffron Paccheri

Roasted Cod
Lobster and truffle beurre blanc, butterbeans & samphire

Maccheroncini
Gorgonzola & girolle mushrooms sauce

Lake District Farmers Beef Fillet +£10
French fries & Roasting jus | 35 days aged, 250 gr

## DESSERTS

Pistachio & Gianduja Semifreddo (V)

Winterberries Yule Log (V)

Tiramisù (V)

Affogato (V)

Cheese Selection (V)
Cugna & salted cracker +£8