

# NEW YEAR MENU

## 6-COURSE GALA DINNER

£70 PER PERSON

### *Pan Roasted Scallops*

Pickled mooli, puffed wild rice, Thai green curry

### *Roasted Lingholm Estate Partridge*

Assiette of beetroot, crispy onions, pickled blackberries

### *Champagne Sorbet*

### *North Sea Cod Loin*

Haricot beans, mussels, samphire, pickled fennel, fish sauce

### *10oz 28 Day Dry Aged Beef Fillet*

BBQ brassicas, smoked shallot purée, crispy shallots, red wine jus

### *Sticky Toffee Pudding*

Brown butter, brown sugar meringue, caramel sauce, vanilla ice cream

or

### *Selection of Cumbrian Cheese (+£5pp)*

Sourdough crackers, celery, plum and apple chutney

## VEGETARIAN

### *Twice Baked Cheese Soufflé*

Cheese sauce, chive

### *Beetroot Salad*

Beetroot vinegar gel, goat cheese curd

### *Champagne Sorbet*

### *Grilled Brassicas*

Toasted hazelnut, hazelnut vinaigrette, Black Dub blue cheese, pickled shimeji mushrooms

### *Roasted Ras El Hanout Cauliflower*

Bulgar wheat, crispy kale, pickled radishes, tarragon dressing

### *Sticky Toffee Pudding*

Brown butter, brown sugar meringue, caramel sauce, vanilla ice cream

or

### *Selection of Cumbrian Cheese (+£5pp)*

Sourdough crackers, celery, plum and apple chutney

ROOMS ALSO  
AVAILABLE

FROM £170 BED &  
BREAKFAST

EMAIL  
OR CALL  
017687 78253  
TO BOOK

WELCOME DRINK & CANAPÉS ON ARRIVAL  
CHAMPAGNE AT MIDNIGHT