

2025

NEW YEARS EVE @ THE SWINSIDE INN

The Swinside Inn
Newlands
Keswick
CA12 5UE

31st December From 6pm

Tables Available For Our 6 Course Dinner

Please email info@theswinsideinnandrooms.com or call
017687 78253 to book

Booking Required

Welcome Drink & Canapés On Arrival
Champagne At Midnight

6 Course Dinner
£85.00 Per Person

NEW YEARS EVE @ THE SWINSIDE INN

Canapés

Homemade Bread

whipped chicken butter , crispy chicken skin

Roasted Hand Dived Scallop

cauliflower, pancetta, champagne butter sauce

Lingholm Estate Partridge

glazed breast, confit leg, maitake mushroom, shallot, truffle sauce

Beurre Noisette Poached Cod Loin

crispy oyster mushrooms, Morecambe Bay shrimp, swiss chard, chardonnay sauce

Lingholm Estate Venison Loin

braised shoulder pressing, carrot, preserved elderberries, venison sauce

Choux Au Craquelin

walnut crème diplomat, damson sorbet

Petit Fours Served With Tea & Coffee

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Canapés

Homemade bread

whipped salted butter

Ras El Hanout Roasted Baby Cauliflower

cauliflower puree, butter sauce

Crispy Soy Glazed Hen Of The Wood

spelt grain, lemon gel, onion dashi

Beurre noisette Seared Celeriac

celeriac puree, oyster mushroom, toasted yeast

Roasted Squash Risotto

aged feta, toasted pumpkin seeds, crispy sage

Choux au craquelin

walnut crème diplomat, damson sorbet

Petit fours served with Tea & Coffee