

Festive Menu

BAKED HAM HOCK SOUFFLÉ POT

Blencathra cheese & grain mustard sauce, Christmas chutney, warm sourdough toast

HOME HOT SMOKED SALMON

flaked salmon with crisp fennel, satsumas & rocket with pomegranate dressing, citrus crème fraîche with caviar

FRESH FIG STUFFED WITH SOFT CHEESE & WALNUTS (VG/GF)

salt-baked beetroot, pumpkin seed & apple dressing

PLUM TOMATO & ROASTED RED PEPPER SOUP (VG/GF)

brioche croutons, dill oil

BUTTER-BRAISED BRONZE TURKEY BREAST

pigs-in-blankets, cranberry stuffing "sausage roll", proper pan gravy

CHRISTMAS SPICED BRAISED BEEF FEATHERBLADE

red wine & orange marinade, rich fragrant gravy, pigs-in-blankets

FILLET OF SEABASS

fine beans with Cumbrian air-dried ham, red chicory, burnt celeriac purée, saffron, pine nut & Martini Rosso dressing

CHRISTMAS VEGGIE WELLINGTON (VG)

puff pastry wellington slice filled with butternut squash, chickpea, sweet potato & pistachios

all mains are served with roasted baby root vegetables, apple & port braised red cabbage, sage butter Brussels sprouts, roasted potatoes

REDCURRANT & WHITE CHOCOLATE SNOWY LOG

white chocolate & redcurrant filling wrapped in a dark chocolate sponge, vanilla frosting, glühwein sorbet, white chocolate star

CLASSIC DRUNKEN CHRISTMAS PUDDING

brandy sauce

POACHED PEAR TARTE TATIN (VG)

caramel ice cream

PANNATONE BREAD & BUTTER PUDDING

whisky & orange custard

TEA, COFFEE & MINCE PIES

allergies and intolerances: before you order please speak to a member of staff if you would like to know about our ingredients

**SKIDDAW
HOTEL**