

Starters

Wild mushroom & winter truffle soup (V, VE available)

Cartmel Oak smoked salmon, chive sour crème, caviar, crisp breads

Ham hock terrine, sweet pickled vegetables, baby leaves

Mains

Beef wellington, mushroom and spinach mousse, fondant potato, roasted vegetables, red wine jus

Seared cod, croquette potato, wilted baby spinach, champagne and Morecombe bay shrimp cream sauce

Roasted winter vegetable en croute, creamed potato, porcine mushroom jus (V,VE)

Pot roasted guineafowl, pancetta, parmentier potatoes, crisp kale, slow roasted garlic jus

Desserts

A plate of mini desserts

A selection of fine cheeses

Chocolate mousse, hazelnut sauce, white chocolate ice cream

