



BOXING DAY AND NEW YEAR'S DAY SAMPLE MENU 2025/2026

(£50 per person for 3 courses)

TO START

Curried Parsnip Soup, sage oil, 'More' bakery sourdough (VGO/GFO)

Pork & damson terrine, festive Cumberland sauce, toasted brioche

Twice baked blue cheese & spinach souffle (v) (allow 15 minutes)

Wild pheasant schnitzel, black garlic ketchup & celeriac remoulade

Classic Atlantic prawn cocktail with Marie-Rose sauce (GFO)

ROASTS OF THE DAY

Roast sirloin beef (GFO/DFO)

Cumbrian leg of lamb (GFO/DFO)

Vegetarian haggis (V/GF)

All served with a selection of vegetables, roast potatoes, Yorkshire pudding and gravy

MAINS

Wild mushroom and chestnut stroganoff, pilau rice (V/GF)

Roast cod loin, crushed potatoes, warm tartare and champagne sauce

Lowther venison ragu, pappardelle pasta, pickled chillies, aged parmesan

Turkey and ham hock bubble and squeak pie with red braised cabbage

DESSERTS

Traditional Christmas pudding, brandy sauce

Clemintine, cranberry & passionfruit Eton mess

Sticky toffee pudding, toffee sauce nutmeg Ice cream

Warm chocolate brownie, boozy rum & raisin Ice cream

Please advise a member of our team as soon as possible if you have any dietary requirements or allergies

Please note, a discretionary 10% service charge will be added to your bill