Michelin Festive Lunch Menu

£75 per person for three courses
Please choose one starter, one main course and one dessert

Canapes of the day
Homemade bread with homemade churned butter

Starters

Loch Duart Salmon
Cured and slow poached loin of Salmon, butternut squash and salmon tartar, squash emulsion, chilli & ginger, coriander oil
Sancerre, Domaine de la Grande Maison, France
-
Duck Liver, Farlam Hall apple chutney
Duck liver parfait, apple chutney, christmas flavours, warm brioche bread
Pinot Noir, Buena Vista, USA 2024
-
Cauliflower
Marinated and charcoal roast cauliflower, puffed rice salad, tomato gel, lime leaf 'Moilee'
Grunner Veltliner, Frank, Kalk & Loess, Austria

Mains

Cornish Cod
Poached and roasted fillet of Cod, celeriac cream, coffee and hazelnut beurre blanc
Chardonnay, Buena Vista, North Coast, California
-
Cartmel Valley Venison
Venison loin, damson chutney, beetroot & parsnip, 'Garam Masala' & damson sauce
Rioja, Grand Reserva, Belezos
-
Turkey Pithivier
Braised red cabbage, fondant potatoes, roast sprouts & carrots, turkey gravy
Pouilly-Fuissé, Cuvée Classique, Auvigue, 2022

Pithiviere
Root vegetables, soused vegetables, Kozhambu gravy
Riesling Kabinett, Thanich, Germany

Desserts

Christmas pudding, caramel sauce, vanilla ice cream
Pedro Ximenez, Sherry, Barbadillo, Spain
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Saffron parfait, Quince, toasted almond ice cream
Late Harvest Semillon, Nelson Estate, South Africa
-
Blue Cheese, chutney, celery, biscuits
Graham's, 10 year old Tawny Port, Portugal
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Coffee/Tea/Infusion
Signature 'Paan' chocolate

**These are our recommended wines for each dish however the full wine list will be available for you to choose from.*