

# A La Carte Menu

£60.00 per person for 3 courses  
Please choose one starter, one main course and one dessert

Canapes of the day

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Homemade Bread with homemade churned butter

## Starters

Loch Duart Salmon, garden potato & truffle terrine, crème fraiche sorbet

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Domaine de Masse duck liver parfait, Farlam Hall garden apple jelly & chutney, puff pastry brioche

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Garden butternut squash velouté, mushroom duxelles & hazelnut 'raviolo'

## Mains

Duck fat poached salted fillet of Cod loin, garden leek & saffron compote, jalapeno mayonnaise, sweet vermouth emulsion

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Turkey 'Wellington', cider gravy

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Farlam Hall garden potato & herb gnocchi, seasonal vegetables, toasted pinenuts, 'Kozhambu' sauce

## Desserts

Garden apple tart fin, rum & raisin ice cream

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Valrhona dark 70% chocolate delice, toasted hazelnuts, milk sorbet

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Selection of 3 Cumbrian farmhouse cheese, chutney & biscuits

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Coffee & mince pies