

Christmas

Lunch Menu

£65.00 per person for 3 courses
Please choose one starter, one main course and one dessert

Farlam's Mulled Wine on arrival

Homemade bread with homemade churned butter

Starters

Loch Duart Salmon 'Lassi', homemade salmon tartar, compressed cucumber, lassi emulsion
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Domaine de Lanavaux Duck Liver Parfait, Farlam Hall garden apple chutney, warm brioche toast
-
Cauliflower Steak 'Moilee', puffed rice salad, black garlic ketchup, lime leaf moilee sauce, herb oil (V)

Mains

Cartmel Valley Game Venison, braised red cabbage, fondant potatoes, roast sprouts & carrots, venison 'blackberry' jus
-
Turkey Pithivier, braised red cabbage, fondant potatoes, roast sprouts & carrots, turkey gravy
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Flying Fish Seabream, celeriac cream, buttered kale, sweet vermouth emulsion
-
Maris Piper Potato Gnocchi Kozhambu, seasonal vegetables, toasted pinenuts, Kozhambu sauce (V)

Desserts

Apple Tart Tatin Souffle, Christmas pudding spiced Anglaise sauce, vanilla ice-cream
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Valrhona 70% Dark Chocolate Delice, spiced pumpkin panna-cotta, white chocolate 'Namelaka', milk ice-cream
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Selection of 3 Cumbrian Farmhouse Cheese, homemade biscuits & chutney

Tea or Coffee & mince pies