

# Festive Party Night

£47.95 PER PERSON | AVAILABLE 7.00PM - 10.00PM

## STARTER

Pumpkin Veloute

Assiette of English charcuterie, celeriac remoulade, cornichons, toasted sourdough

Salad of goats' cheese and beetroot, candied walnuts

Michel Bourdin's kipper & whiskey pate

## MAIN COURSES

Roast Cumbrian turkey, served with all the trimmings, bread sauce, cranberry, roasting juices

Grilled Seabass a la forestiere, buttered leaf spinach, grilled woodland mushrooms, aged balsamic

Creamy polenta aged Italian cheese, grilled woodland mushrooms, buttered leaf spinach

Roast pork belly Marco Pollo, fondant, petit pois a la francaise

## DESSERTS

Traditional plum pudding served with brandy sauce

Chocolate Brownie – with Vanilla Ice cream

Bakewell tart, clotted cream

Fruit salad with ice cream

