

## Festive Set Menu

£64.00 Per Person

HOTEL

### STARTERS TO SHARE

**Pita and Yo-hini** (v, vg) 430 kCal

*Crushed tomato*

**Morcón Ibérico de Bellota** 314 kCal

*Cughá*

**Pink Prawn Tartare** 423 kCal

*Avocado wasabi, yoghurt and seaweed*

**Lamb Kofta** 548 kCal

*Tahini, pickled shimeji and pita*

### MAINS (Choice of one)

**Beetroot Wellington** 525 kCal

*Celeriac cream, black truffle and wild mushrooms jus*

**Roasted Salmon** 140 kCal

*Du Puy lentils*

**Roasted Guinea Fowl** 1381 kCal

*Roasted pumpkin, cannellini beans & wild mushroom casserole, chestnuts, leeks and sage stuffing, roasting gravy*

**Lake District Farmers Beef Sirloin** (£12 surcharge) 690 kCal

*Potatoes, smoked pancetta and girolle casserole, black truffle jus*

### DESSERTS (Choice of one)

**Almond Frangipane Tart** 266 kCal

*Cranberry compote and white chocolate Chantilly*

**Pistachio Ice Cream or Raspberry Sorbet** (v, vg) 78 kCal

**Cheese Selection** (£6 surcharge) 345 kCal

*Sourdough and cugna'*

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.