

NEW YEAR'S EVE 2020

TO START

Cider & Roscoff Onion Soup

Finished with double cream, cheese croutons & artisan bread

Salad of Smoked Mallard

With crispy Cumbrian pancetta, pomegranate, & clementine & cranberry relish

Cartmel Valley Beech-Smoked Salmon

On a Lilliput caper, celeriac, crème fraiche & horseradish remoulade,

Poached Pear with Blue Cheese Mousse

Spiced poached pear filled with a blue cheese & candied walnut mousse, on a red wine syrup

MAIN COURSE

Fillet of Beef

Sous-vide fillet of Lakeland beef, on mushroom purée with pomme Anna, and rich jus

Corn-Fed Chicken & Lobster Bisque

Corn-fed fillet of chicken with lobster & basil filling, and a lobster bisque

Roast Fillet of Turbot

Roasted turbot, with a fennel croquette and Pernod velouté

Parsnip & Paneer Pithivier

Parsnip & Paneer in rose harissa, encased in golden puff pastry with a mango & red chilli salsa

DESSERT

Tastings of Chocolate

Dark chocolate délice, chocolate joconde sponge, aerated chocolate, red amaranth & beetroot powder

Tonka Bean Panna Cotta

With an orange gel, burned orange segments, orange crumb, orange sorbet & edible flowers

Plum & Damson Frangipane

Almond frangipane tart with a lime crumb, damson gel, plum & damson sorbet

Selection of Cheese & Biscuits

Tovey - semi soft goat's milk cheese named after John Tovey, the famous Cumbrian chef - made at Thornby Moor, Wigton

Blue Winnow – mild & creamy blue cheese, yet has a certain sharpness, made at at Thornby Moor, Wigton

Mrs Kirkham's Lancashire – unpasteurized milk with a mellow, buttery taste and a little lemon acidity. Made near Goosnargh

Served with homemade damson cheese, cheese biscuits & celery

TEA, COFFEE & HOMEMADE CHOCOLATES

A selection of homemade chocolates with Pennington's tea or coffee

Four Courses £49.95 per person