



## NEW YEARS EVE *Celebration Menu*

### Homemade Breads

Lancashire Butter, Maldon salt



### Carpaccio of British Beef Fillet

Garstang Blue Cheese Fritter, Semi Dried Tomato, Watercress, Toasted Pine Nuts

### Cartmel Valley Smoked Salmon

Baked New Potatoes, Sour Cream, Chives, Caviar

### Butternut Squash Bhaji

Mulligatawny, Coriander, Ewes Milk Cheese, Lemon Oil



### Scotch Broth



### Local Venison Haunch

Lancashire Haggis, Neeps & Tatties Choucroute, Marmalade Jus

### Pan Roast Cod Loin

Fennel & Lemon Risotto, Grilled Langoustine, Shellfish Bisque

### Corn Fed Chicken Supreme

Leg Pastillia, Fondant Potato, King Oyster Mushroom, Artichoke Puree,  
Tarragon & Poultry Gravy

### Grelot Onion Tart

Kidderton Ash Goats Cheese, Butter Poached Potato, Artichoke Puree & Walnut Oil



### Raspberry & Sorrel Sorbet



### Assiette of Desserts

Apple Tart Tatin & Crème Chantilly • Lemon Panacotta, Lemon Curd Meringue  
Mocha Tart, Hazelnut & Tonka Bean Ice Cream

or

**Great British Cheese, Garstang Blue, Cornish Yarg, Stinking Bishop**

Served with Millers Wafers and Real Ale Chutney

**£45pp**