BORROWDALE GATES HOTEL

Festive December Menu

STARTERS

Roasted Sweet Potato & Butternut Squash Soup (v)
Toasted Pumpkin Seeds, Spiced Crème Fraiche

Pressed Local 'Lingholm Estate' Pheasant & Chicken Terrine
Pear, Apple & Ginger Chutney, Toasted Miller Loaf

Pan-Roasted Scottish Scallops
Jerusalem Artichoke Purée, Black Pudding Bon-Bons, Roasted Hazelnuts, Artichoke Crisps

Torched Fillet of Cured Mackerel
Beetroot Textures, Horseradish Aioli, Beetroot & Orange Dressing

Mulled Wine Poached Pear Salad (v)
Yorkshire Blue Cheese, Candied Walnuts, Fresh Fig, Red Chicory, Walnut Dressing

MAINS

Roast Breast of Local Turkey
Potato Fondant, Chestnut Stuffing, Pigs in Blankets, Fresh Cranberries,
Selection of Vegetables, Turkey Jus

'Cartmel Vallys' Loin of Wild Venison
Savoy Cabbage & Pancetta, Honey Roasted Baby Parsnips, Celeriac Purée, Crispy
Bubble & Squeak, Juniper Red Wine Jus

Slowly Cooked Blade of Cumbrian Beef
Potato Purée, Onion Textures, Red Wine Shallot Sauce

Pan-Fried Fillet of Sea Bass
Jasmine Rice, Tempura King Prawns, Pak-Choi, Curry & Coconut Sauce

Roasted Pumpkin & Orange Risotto (v)
Chestnut Crumb, Sage Crisps

DESSERTS

Classic Christmas Plum Pudding
Vanilla Ice-Cream, Brandy Sauce

53% Chocolaté Crémeux
Salted Peanut Brittle, Glazed Banana, Banana Ice-Cream

Pineapple 'Upside-Down' Cake
Rum Caramel Sauce, Pineapple Sorbet

Freshly Picked Sloe & Damson Cheesecake
Winter Poached Fruits, Gin & Tonic Sorbet

Selection of Our Cheeses - Celery, Grapes, Homemade Chutney
'Peters Yard' Sourdough Crackers
£5.00 supplement | £12.50 extra course