BORROWDALE GATES HOTEL

Festive Sunday Lunch Menu

2-COURSES: £32.50 PER PERSON, 3-COURSES: £39.00 PP,
INCLUDING APPETIZERS & COFFEE

STARTERS

Curried Parsnip & Apple Soup (v)
Parsnip Crisps, Curry Oil

~Seafood Cocktail~
Greenland Prawns, Freshly Pickled Cornish Crab
Cured Mackerel, Smoked Salmon
Pink Grapefruit, Avocado
Little Gem

Breast of Duck Salad
Poached Pear, Fig Chutney, Pickled Walnut
Cranberry Granola, Walnut Dressing

'Twice Baked' Borrowdale Gates Cheese Soufflé (v)
Cauliflower & Stilton Cream Sauce

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
Pumpkin Textures, Mini Chestnut & Sage Sausage Roll
Juniper Red Wine Jus

Pan-Roasted Fillet of Scottish Salmon
Prawn & Scallop Kedgeree, Char-Grilled Stem Broccoli
Lobster Bisque Sauce

Braised Lentil, Root Vegetable & Wild Mushroom Cottage Pie (v)
Honey Roasted Root Vegetables

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DESSERTS

Classic Christmas Plum Pudding
Vanilla Ice-Cream, Brandy Sauce

Warm Ginger Yorkshire Parkin
Spiced Ice-Cream
Toffee Sauce

Clotted Cream Panna Cotta
Rhubarb Textures, Pistachio Biscotti

Selection of Ice-Creams & Sorbet

Selection of Our Cheeses Quince Jelly, Celery, Grapes, Homemade Chutney
Artisan Crackers
£5.00 supplement
£12.50 extra course

DESSERT WINES

Late Harvest Semillon and Gewurztraminer, Casa Silva, Chile 13% 8.00
Aromatic with hints of orange and citrus fruit, a great accompaniment to our lighter, fruit-based puddings.

Muscat de Beaumes-de-Venise, Domaine Bernardins, France 15% 11.00
Golden coloured with orange tints, this rich dessert wine has a powerful flavour and is fortified to add depth. Orange blossom aromas with sweet marmalade hints and a lasting, mouth filling finish.

Red Muscadel, Nuy, South Africa 16.5% 7.00
A most delicious red sweet wine that is brilliant with our richer more chocolatey puds without being too cloying.