

New Years Eve Dinner

Chipotle chicken, chickpea and sweet potato soup, GF DF
Cartmel Valley smoked salmon, horesradish creme fraiche and beetroot.
Spiced cauliflower fritters with spicy mango Mayo. GF/V
Jack Daniel's BBQ Pork ribs with ciabatta.

Cumbrian chicken breast wrapped in bacon in a creamy cider, smoked applewood and leek sauce.
Served with twice cooked chips and green beans. GF

Higginson's beef fillet medallions (4/8oz) with garlic sauté mushrooms, cherry tomatoes and baby potatoes. Finished with crispy fried onions and a drizzle of peppercorn steak £7-50 4oz and 8oz
£15-00 supplement applies

Roasted butternut squash with garlic lentils, jewelled rice, crispy onions and harissa yoghurt. GF DF
Beef rendang- A spicy Indonesian style coconut stew made with Cumbrian beef served with steamed rice and green beans. GF DF

Goan style fish stew- a fragrant spiced coconut stew with haddock, king prawns and mussels.
Served with rice. GF DF

Zesty lemon cheesecake with crushed meringue and ice-cream.
Cartmel sticky ginger pudding with Brucciani vanilla ice cream.

Sweet Merlot poached pear with dark Belgian chocolate sauce and ice-cream. GF DF
A selection of regional cheese, biscuits, butter and red onion marmalade.

Stay the night with us for £225 to include
New Year's Eve Dinner, bed and breakfast.
£300 two nights to include New Year's Eve
Dinner, bed and breakfast or £375 three
nights to include New Year's Eve Dinner, bed
and breakfast.

£44-95
per head
Booking and
preorder essential.
£10 deposit.