



Christmas Menus 2024

From 1st – 30th December 2024 (Excludes Christmas Day) - Served
12.00- 14.00 and 17.00 – 21.00

Bistro and Bar Lounge Menu 2024

Starters

Roasted Butternut Squash and Smoked Bacon Soup with bread roll and butter (can be gluten free) £8.50

Cream of Vegetable Soup served with crusty roll and butter (V) (VE) (GF) £7.95

Sesame Seed Duck Breast with celeriac remoulade, pickled apple and candid walnuts (GF) £12.00

Grilled Atlantic Cod with caper and pea risotto, crispy hen's egg and basil oil (GF) £11.50

Chicken and Savoy Cabbage with sauerkraut terrine, sourdough and homemade tomato chutney £9.50

Panko Curried Cauliflower Florets with mango textures and crispy kale (V) (VE) £9.50

Chili Chives and Garlic King Prawns with homemade garlic bloomer bread £12.50

Loaded Sourdough with Garlic Mushrooms and Chive with mozzarella or vegan mozzarella £9.50 (GF) (V)

Main Courses

Traditional Roast Eden Valley Turkey with Cumberland sausage and bacon chipolatas, sage and onion stuffing rosette, homemade cranberry sauce and seasoned pan juices £19.00

Chargrilled Chicken and Bacon Stack with homemade barbecue sauce, cheese salad and chips £18.00 (GF)

8oz Prime Lakeland Beef Burger with bacon, smoked brie and cranberry with salad, chips and red slaw £19.00

Chargrilled 8oz Flatiron Steak with Portobello mushrooms, balsamic cherry tomatoes, onion rings and peppercorn sauce £25.00 or £36.00 for 8oz fillet steak

Lakeland Lamb Loin with chorizo and white beans cassoulet and cavolo nero (GF) £24.00

The Other Side of The Lakes

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Slow Cooked Feather Blade of Beef with braised red cabbage and a shallot sauce £19.00

Pan Seared Scottish Salmon Fillet with King Prawns with tomato and chorizo sauce £20.50 (GF)

Vegetable or Beef Lasagne - garlic bread, chips or salad £18.50 - Starter size with no sides £10.50

Breaded Scampi Tails with salad, red slaw, chips and homemade tartar sauce £18.50

Beer Battered Atlantic Cod Fillet with pea puree, curry sauce, chips and lemon garnish £19.00

Cold Fish Platter - Scottish smoked salmon, North Atlantic prawns and avocado tian with lime mayonnaise bound white crab meat, tuna crunch, crispy anchovies, salad, slaw and buttered wholemeal bread £20.00

Butternut Squash and Root Vegetable Terrine - served with vegetable gravy £16.95 (GF)

Hot Toasted Baguettes – Served 12.00 – 14.00 Only

Wild Mushroom, Chargrilled Halloumi and Spinach (V) (VE*) *Vegan mozzarella available £13.00

Chicken, Bacon, Smashed Avocado and Garlic Mayonnaise £13.50

Pulled Beef and Philly Cheese £14.00

Roast Eden Valley Turkey with Sage and Onion Stuffing, Chipolata Sausage and Gravy £14.50

Smoked Bacon, Brie and Cranberry £13.50

Sandwiches – Served 12.00 – 14.00 Only

On Wholemeal, White Bloomer Bread or Gluten Free Bread

Baked Ham, Roast Chicken, Lettuce and Mayonnaise, Roasted Beef and Horseradish, Cheddar and Branston Pickle, Eden Valley Turkey with Cranberry Sauce, Egg Mayonnaise with Shredded Baby Gem £9.50

Smoked Salmon with Chilli and Lime Guacamole, Tuna Mayonnaise and Shredded Baby Gem £10.50

Prawn and Marie Rose Sauce with Shredded Baby Gem £12.00

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All options available come served with side salad and red slaw

Desserts

Sticky Toffee Pudding with a rich butterscotch sauce

Traditional Christmas Pudding with a boozy rum sauce

Apple and Cranberry Crumble with a soya milk custard (V) (VE)

Eggnog Panna Cotta - topped with homemade banana bread and whisky chantilly cream

After Eight Dark Chocolate Delice - honeycomb and Three Hills lemon curd gelato

Three Hills Vanilla, Lemon Curd and Chocolate Gelato

All desserts are priced at £9.50

Cheeses

Binsey Red - This Red Leicester-style cheese has been named after Binsey, the northernmost of the 'Wainwrights' Lake District Fells and the closest to Park House Farm. Binsey Red is a firm cheese

Darling Howe Brie - This pristine white round has a classic nutty flavour and a pottery soft centre with distinct citrus notes

Appleby Blackdub Blue Cheese - A medium soft which delivers a rich creamy texture

All served with apple, celery, grapes, homemade chutney and biscuits
£9.50

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Festive Bistro Set Lunch Menu 2024

From 1st – 30th December 2024 (Excludes Christmas Day)

Served 12.00- 14.00

2 course - £25.00 / 3 course - £30.00

Starters

Cream of vegetable soup with crusty roll and butter V VE GF

Smoked haddock and crab fishcake with a warm home-made tartar sauce, kale and crispy capers

Chicken and savoy cabbage sauerkraut terrine with sourdough, and a home-made tomato chutney

Panko portobello mushroom filled with sun-dried tomato vegan mozzarella with lambs leaves and balsamic and basil dressing

Main Courses

Traditional Roast Eden Valley Turkey with Cumberland sausage and bacon chipolatas, sage and onion stuffing rosette, homemade cranberry sauce and seasoned pan juices

Slow cooked feather blade of beef with braised red cabbage and a shallot sauce

Pan seared Scottish salmon fillet with king prawns, a tomato and chorizo sauce

Butternut squash and root vegetable terrine with a vegetable gravy

Served with Roast Carrots, Honey Parsnips, Cauliflower Cheese, Savoy Cabbage with Bacon, Brussel Sprouts, Roast Potatoes and Creamy Mashed Potatoes

Desserts

Sticky Toffee Pudding with a rich butterscotch sauce

Traditional Christmas Pudding with a boozy rum sauce

Apple and Cranberry Crumble with a soya milk custard (V) (VE)

Eggnog Panna Cotta - topped with homemade banana bread and whisky chantilly cream

After Eight Dark Chocolate Delice - honeycomb and Three Hills lemon curd gelato

Three Hills Vanilla, Lemon Curd and Chocolate Gelato

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Cheeses – a selection of three cheeses £5.00 supplement

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Festive Afternoon Tea Menu 2024

From 1st – 30th December 2024 (Excludes Christmas Day)

Served 14.00 – 17.00

2 course - £26.00 or £30.00 with glass of Prosecco

A Selection of Finger Sandwiches

Ham and Tomato

Turkey and Cranberry

Beef and Horseradish

Prawn and Marie Rose

Cheese and Branston Pickle

Savoury Selection

Homemade Cranberry and Apple Sausage Roll

Brie and Sundried Tomato Arancini with Basil Oil

Panko Breaded Chicken and Chorizo Lollipop, Sweet Chili Dip

Sweet Selection

Homemade Triple Chocolate Brownie

Eggnog Panna Cotta, Whisky Cream and Homemade Banana Bread

Macaroons

Selection of Fruit and Plain Scones with Jams, Rum Butter and Clotted Cream

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Festive Bistro Set Dinner Menu 2024

From 1st – 30th December 2024 (Excludes Christmas Day) - Served

17.00 – 21.00

2 course - £32.00 / 3 course - £39.00 includes an arrival drink

Starters

Roasted Butternut Squash and Smoked Bacon Soup with bread roll and butter
(can be gluten free)

Grilled Atlantic Cod, Caper and Pea Risotto with crispy hen's egg and basil oil
(GF)

Sesame seed duck breast with celeriac remoulade, pickled apple and candid walnuts (GF)

Panko Curried Cauliflower Florets with mango textures, crispy kale (V) (VE)

Main Courses

Traditional Roast Eden Valley Turkey with Cumberland sausage and bacon chipolatas, sage and onion stuffing rosette, homemade cranberry sauce and seasoned pan juices

Crispy Seabass Fillet with Tempura king prawns and chive butter sauce

Chargrilled 8oz Flatiron Steak with Portobello mushrooms, balsamic cherry tomatoes, onion rings and peppercorn sauce (GF)

Lakeland Lamb Loin with chorizo and white beans cassoulet and cavolo nero (GF)

Roasted Root Vegetable and Chickpea Tagine with apricot cous cous (V) (VE)
(GF)

Served with Roast Carrots, Honey Parsnips, Cauliflower Cheese, Savoy Cabbage with Bacon, Brussel Sprouts, Roast Potatoes and Creamy Mashed Potatoes

Desserts

Sticky Toffee Pudding with a rich butterscotch sauce

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Traditional Christmas Pudding with a boozy rum sauce

Apple and Cranberry Crumble with a soya milk custard (V) (VE)

Eggnog Panna Cotta - topped with homemade banana bread and whisky chantilly cream

After Eight Dark Chocolate Delice - honeycomb and Three Hills lemon curd gelato

Three Hills Vanilla, Lemon Curd and Chocolate Gelato

Cheeses – a selection of three cheeses £5.00 supplement

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New Year's Eve Bistro Menu 2024

31st December 2024 - Served 14.00 – 17.00
£45.00 with a glass of fizz and £25.00 per child

Starters

Roasted Butternut Squash and Smoked Bacon Soup with bread roll and butter
(can be gluten free)

Grilled Atlantic Cod, Caper and Pea Risotto with crispy hen's egg and basil oil (GF)

Sesame seed duck breast with celeriac remoulade, pickled apple and candid walnuts (GF)

Panko Curried Cauliflower Florets with mango textures, crispy kale (V) (VE)

Main Courses

Traditional Roast Eden Valley Turkey with Cumberland sausage and bacon chipolatas, sage and onion stuffing rosette, homemade cranberry sauce and seasoned pan juices

Crispy Seabass Fillet with Tempura king prawns and chive butter sauce

Chargrilled 8oz Flatiron Steak with Portobello mushrooms, balsamic cherry tomatoes, onion rings and peppercorn sauce (GF)

Lakeland Lamb Loin with chorizo and white beans cassoulet and cavolo nero (GF)

Roasted Root Vegetable and Chickpea Tagine with apricot cous cous (V) (VE) (GF)

Served with Roast Carrots, Honey Parsnips, Cauliflower Cheese, Savoy Cabbage with Bacon, Brussel Sprouts, Roast Potatoes and Creamy Mashed Potatoes

Desserts

Sticky Toffee Pudding with a rich butterscotch sauce

Traditional Christmas Pudding with a boozy rum sauce

Apple and Cranberry Crumble with a soya milk custard (V) (VE)

Eggnog Panna Cotta - topped with homemade banana bread and whisky chantilly cream

After Eight Dark Chocolate Delice - honeycomb and Three Hills lemon curd gelato

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New Year's Day Lazy Lunch Bistro Menu 2024

1st January 2025 - Served 12.30 – 16.00

£36.00 per adult / £20.00 per child

Starters

Butternut Squash and Bacon Soup Or Vegetable Soup (V) served with roll and butter

Panko Portobello Mushroom with filled with sun-dried tomato and vegan mozzarella with lambs leaves and balsamic basil dressing (V) (VE)

Slow Roasted Pork Belly with celeriac remoulade, apple textures, cider jus

Norwegian Prawns and Avocado Salad with Marie Rose sauce and brown bread

Smoked Chicken and Crispy Bacon Caesar Salad with baby gem, croutons and Parmesan shavings

Main Course Cavery

Slow Cooked Blade of Beef

Eden Valley Turkey

Pork Loin

Chicken Strips in Peppercorn Sauce

Mushroom and Vegetable Hot Pot (V)

Served with Roast Carrots, Honey Parsnips, Cauliflower Cheese, Savoy Cabbage with Bacon, Brussel Sprouts, Roast Potatoes and Creamy Mashed Potatoes

Desserts

Sticky Toffee Pudding with a rich butterscotch sauce

Traditional Christmas Pudding with a boozy rum sauce

Apple and Cranberry Crumble with a soya milk custard (V) (VE)

Eggnog Panna Cotta - topped with homemade banana bread and whisky chantilly cream

After Eight Dark Chocolate Delice - honeycomb and Three Hills lemon curd gelato

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