



Festive Menu 2016

Starters

Potato & White Turnip Soup
Potato Ash, Ullswater Loaf ^{V(GFA)}

Ham Knuckle Terrine
Foie Gras, Pease Pudding, Caper Jam, Quail Egg, Garden Herbs ^(GFA)

Home Smoked Salmon
Horseradish Textures, Cucumber & Dill ^(GFA)

Poached Pear
Filo Tart, Whipped Goat's Cheese, Sweet & Salted Walnuts, Pear Gel ^V

Mains

Turkey Breast
Butter Roasted Turkey Breast, Leg Pressing, Cranberry, Festive Trimmings ^(GFA)

Braised Beef
24hr Featherblade, Dauphinoise Potatoes, Roasted Winter Vegetables, Sauce Bourguignon ^(GFA)

Chicken Breast
Wood Pigeon Mousse, Squash Puree, Braised Chicory, Creamed Potato, Chicken Jus ^(GFA)

Sea Bass
Lemon & Parsley Risotto, Buttered Salsify, Parsley Emulsion ^(GFA)

Risotto
Truffled Leek Risotto, Crispy Leek, Local Cheddar ^{V(GFA)}

Dessert

1863 Christmas Pudding
Cranberry Compote, Brandy Two Ways

Passion Fruit Parfait
Lime Curd, Lemon Syrup, Meringue & Basil ^(GFA)

Black Forest
Chocolate, Cherry & Almond

Cumberland Farmhouse Cheddar, Smoked Brie, Colston Basset Stilton
'1863' Chutney, Artisan Biscuits ^(GFA)

Ice-Cream & Sorbet ^(GFA)
Vanilla, Raspberry Ripple, Brandy & Clotted Cream
Cherry Sorbet, Basil Sorbet, Hendricks Gin & Cucumber Sorbet

Coffee & 1863 Treats

Farrer's Special Blend & Petit Fours

2 Courses £19.50 | 3 Courses £24.50