



Grant's Festive Menu 2025

£44 per person

Starters

Slow Roasted Tomato Soup with Basil Oil and Sourdough (df, gf available)

Ham Hock Terrine, with Damson and Apple Chutney, Rocket and Crusty Bread

Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg

Twice Baked Eden Chieftain Cheese Souffle with Creamed Leeks (v)

Mains

Roast Turkey, Cranberry Stuffing, Roast Potatoes and Traditional Trimmings (df,gf available)

Slow Braised Brisket of Beef, Maris Piper Mash, Braised Spinach, Root Vegetables (gf,df available)

Herb Crust Scottish Salmon, Crushed Baby Potatoes, Pea Puree, Bacon Crisp

Wild Mushroom Risotto with Truffle Oil and Parmesan Crisps (v,gf, (vg and df available)

Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries +Garlic Butter (gf) (**£9 supplement**)

Sides (£4.50 supplement each)

Skin On Fries (v,vg,gf,df)

Dauphinoise Potatoes (v, gf)

Roast Potatoes (v,vg,df,gf)

Tender-stem Broccoli with Almonds (v,vg,df,gf)

Poached Carrots with Sesame (v,vg,df,gf)

Desserts

Rhubarb Crumble Tart with Ginger Ice Cream (v,(vg and df available)

Dark Chocolate Cremeaux with Toasted Almonds and Highland Tablet (v)

Spiced Orange Posset with Homemade Shortbread (v, (gf available)

A Selection of Local Cheeses served with Chutney, Apple and Artisan Biscuits (gf available)