

# SUNDAY AT THE LAKES



## STARTERS

- Stilton, Walnut & Bacon salad**, apple, honey mustard dressing
- Smoked Salmon**, gin cured gravlax, Lakes Vodka crème fraiche
- Mushroom Linguini**, parmesan shavings
- Celariac soup**, hazelnut, truffle oil, parsley, farmhouse bread, salted butter
- Duck & Pork Terrine**, cranberry, pistachio

## MAINS

- Roasted Breast of Turkey**, pigs in blankets, sage & onion stuffing, garlic & rosemary roasted potatoes, seasonal vegetables, pan gravy
- Roast Sirloin of Beef**, garlic & rosemary roasted potatoes, creamed potatoes, seasonal vegetables, Yorkshire pudding, red wine jus
- Chestnut & Cranberry Nut Roast**, garlic & rosemary roasted potatoes, creamed potatoes, seasonal vegetables, mushroom gravy
- Pan-Fried Chalk Stream Trout**, potted shrimp, griddled potatoes, samphire, lemon

## DESSERTS

- Cranberry & Raspberry Eton Mess**
- Salted Caramel Brownie Pieces**, popcorn, vanilla ice cream
- Sticky Toffee Pudding**, date puree, butterscotch sauce, vanilla ice cream
- Cheese & biscuits**, apple, grapes, celery, chutney
- Chocolate Yule Log**, macerated cherry
- Iced Strawberry Parfait**

Two Courses 28.00

Three Courses 36.00

*Includes tea or coffee with petit fours*

- Extra Yorkshire pudding +2.50
- Garlic & herb roasted potatoes +4.50

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## FESTIVE PERFECT SERVES

- Gaudee** · The Whiskymaker's Reserve No.7, Tawny Port, mandarin juice, dandelion & burdock 10.00
- Noel 75** · The Lakes Classic Gin, lemon juice, cranberry & raspberry tea, grenadine, prosecco 9.50
- Yule Tide Mule** · The Lakes Classic Vodka, gingerbread syrup, angostura bitters, ginger beer 9.00
- Ember** · The One Fine Blend, Campari, lemon curd, carrot juice, agave syrup 10.00

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## SNACKS & SHARING

<b>Farmhouse Bread Board</b> , Netherend Farm salted butter	5
<b>Sicilian Nocellara Olives</b>	4
<b>Roasted Almonds</b> , house spices	3.5
<b>Pigs in Blankets</b> , honey mustard glaze	8
<b>Thin-cut fries</b> , tomato relish	4.5
<b>Parmesan-truffle fries</b> , herb aioli	5.5
<b>Charcuterie plate</b> , cornichons, farmhouse bread	10
<b>Cheese board</b> , biscuits & accompaniments	10

## DISTILLERS' LUNCH

House-baked pork pie, Cumbrian cured meats, chutney, smoked cheddar, pear & walnut salad, Nocellara olives, beetroot-pickled egg, crusty bread	19
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## COFFEE & CAKE

English Breakfast	3
Speciality Teas	3
Espresso	3
Americano	3.2
Flat White	3.6
Latte	3.7
Cappuccino	3.6
Mocha	3.8
Hot Chocolate	3.8
Salted Caramel Vodka Hot Chocolate	7

*Soya & oat milk alternatives available at no extra charge*

Cheese or fruit scone with salted butter	4
Fruit scone with clotted cream & raspberry jam	4.5
Classic Victoria Sponge Cake	4
Coffee & Walnut Cake	4
Lemon Polenta Cake (vg)	4
Golden Syrup Flapjack	3.5
Chocolate Brownie	3.5