



**December 2020**  
**“Winter is here”**

**A hot drink to welcome you on a Cumbrian winters evening**

**Black pudding “bon bon”**

Cumberland sauce - Pickled apple

**Foie Royale**

Beetroot Meringue

**Arctic Char**

Cannelloni - Caviar

**Last Wolf beer bread**

Winter Tarn butter made by Jeremy

**Isle of Mull Scallop**

Air dried ham from Waberthwaite - Pumpkin – Old Winchester

**Yew Tree Farm Herdwick Hogget Tartare**

Garlic emulsion – Preserved garlic capers – artichoke

**Poached Trout**

Potted shrimps Cauliflower – Spiced mead velouté

**Red deer from Stotty in Cartmel**

Loin - Truffle – Smoked celeriac – Wild mushroom tortellini

Shoulder – celeriac and truffle puree - yeast

**Caramelised Rum Tart**

Brambles – Cumbrian gingerbread

**Mandarin and Chocolate**

Mandarin soufflé – Chocolate delice

**Optional cheese course**

**Selection of cheese from Andy at Courtyard Cheeses**

Haver cake – Chutney – Quince

and

**Blue Winnow by Caro at Thornby Moor Dairy**

Westmorland pepper bread – Fig

(Supplement £15pp)