

Berghouse Christmas Menu

Starters

Scottish beef fillet with carrot and orange puree served with a root vegetable crisp
Roast butternut squash soup with sage beurre noisette and toast (v)
Smoked mackerel rilette with crème fraiche and sour dough bread
Black pudding scotch egg served with homemade piccalilli and salad

Mains

Cumbrian turkey wrapped in parma ham with fondant potato, brussels sprouts, carrots, pork croquette, chestnut, cranberry sauce and roasting jus.
Sweet potato, walnut, trio cheese pasty with veg sauce, salad and mixed greens (v)
Herb crusted rack of lamb with pomme puree, curly kale and pomegranate jus
Pan fried sea bream, wild mushrooms, mandarin volute and tagliatelle

Pudding

Chocolate parfait with chocolate soil and vanilla cream
Cranberry and apple crumble with custard
Christmas pudding with brandy ice cream
Cheese board

3 Courses £39.00

Includes a glass of Prosecco

(Selection of British cheeses, oatcakes and quince; price supplement of £6.5 per person or £10.5 per person with 50ml of Taylors 10yr Tawny Port) Items marked with * are exclusive to the set menu.