

HONEST LAWYER CHRISTMAS MENU

3 Course Week Day Dinner £25pp | 3 Course Weekend Dinner £30pp
2 Course Lunch £20pp | 3 Course Lunch £25pp

Starters

Slow Braised Beetroot

With Fennel Coconut Mustard Wrapped In Filo And Baked. Served With Pickled Beetroot Puree And A Sweet Balsamic Glace (Vegan)

Twice Baked Goat Cheese And Chive Soufflé

With White Wine And Star Anise Poached Pear

Smoked Haddock

And Sweet Corn Chowder With Basil Oil And Pain D'epices Crumbs

Wood Pigeon

Pan Fried Breast – Black Pudding Frites- Confit Of Root Vegetables And Puy Lentils- Artichoke Puree- Red Wine Jus

Cumbrian Smoked Meat Platter

Penrith Smokie- Herdwick Hoggart Pastrami- Soft Camembert- Pain D'epices- Red Onion And Tomato Relish

Main Courses

Turkey

Turkey Roll With Christmas Crumble Topping- Sage And Onion Stuffing -Pigs In Blankets -Roast New Potatoes- Vegetables- Bread Sauce And Jus

Beef

Roast Fillet- Braised Ox Cheek- Served With Confit Root Vegetables- Artichoke Puree- Garlic And Thyme Mash- Red Wine Jus

Lamb

Pan Fried Herb Crusted Loin- Braised Shoulder- Dauphine Potato- Carrot Puree- Vegetables And Lamb Jus

Salmon

Wellington- New Potatoes-Vegetables -Dill Cream And White Wine Sauce

Vegetable Nut Roast

Mushroom- Mixed Nuts And Vegetable Wrapped In Buttery Puff Pastry Served With New Potatoes- Vegetables- Bread Sauce- Onion And Red Wine Gravy

Desserts

Spiced Orange Cake

Christmas Pudding Ice Cream- Raspberry Sauce

Christmas Crumble Tart

Served With Vanilla Sauce And Honey Comb Ice Cream

Chocolate Mess

Chocolate Brownie- White Chocolate Bavarios- Chocolate Ice Cream- Bitter Chocolate Sauce

Lemon Posset

Mix Berries Compote And Warm Vanilla And Cinnamon Beignet

Parties of 6 or more are kindly asked to pay a non-refundable deposit upon booking and to e-mail a pre-booking order form to us 7 days before your visit