THE RYEBECK HOTEL

BOWNESS ON WINDERMERE

CHRISTMAS DAY CELEBRATION MENU

AMUSE BOUCHE & FIZZ

UPON ARRIVAL

MOCKTAILS & CHEFS SNACKS

(For the younger ones)

TO START

JERUSALEM

Jerusalem artichoke silky soup, hay smoked celeriac crisps, chestnut dust, "Netherland Farm' butter artisan sourdough

PARTRIDGE

Slow confit flaked partridge scotch egg, mulled pear compote, "Grizedale Forrest" bark oil

LOBSTER

Lobster, crayfish & Loch Fynne smoked salmon terrine, light wasabi crème fraiche, pickled shallots & radish, lobster arancini lollypop

CHEESE

Duo of cheese on toast " Kidderton Ash" goats cheese beurre noisette toast, "Cumbrian Rarebit" local Cambrian smoked cheese, local Cumbrian beer, mulled fruit chutney

TO CONTINUE

OVERNIGHT TURKEY

Local turkey wedge, secret giddy goose apricot & cranberry streaky bacon stuffing, talked about roast potatoes, sauté sprouts with pancetta & chestnuts, honey roasted roots, that 7-day gravy

DUO BEEF

10-hour slow braised Jacob's ladder wagyu beef, mini rag pudding, goose fat fondant potato, honey roasted root vegetables, sauce bourguignon

HALIBUT

Herb crusted halibut, roasted rata potatoes, buttered winter greens, lobster bisque sauce split with chive oil

VEGETARIAN RAG

Cranberry & pistachio nut roasted rag pudding, talked about roasted potatoes, chestnut sprouts, sweet roasted roots, red wine vegetarian jus

TO FINISH

PUDDING

Christmas Pudding Slab, with more brandy than needed sauce & redcurrants

CHOCOLATE

Tia Maria oozing chocolate fondant, mince pie ice cream, "McVitie's" Jaffa cake crumb

PANETTONE

Amaretto drenched panettone bread & butter pudding, lashings of Cointreau English custard

FOOL

Mulled spiced fruit compote, mascarpone, tonka bean crème, marzipan baubles, ginger & maple Christmas tree tuille