



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

Dinner

- 30 December -

Starters

Parsnip & Vanilla Soup Homemade Bread GFO

Chicken Liver, Spiced Apple & Clementine Chutney, Toasted Pumpkin Cracker
GFO

Smoked Salmon, Homemade Bread, Beetroot & Fennel DF, GFO

Charred Watermelon, Pomegranate, Smoked Sweet Potato & Beet Salad Served
with Balsamic Reduction

Mains

Corn Fed Chicken Breast, Sprouting Broccoli, Smoked Potato Puree, Bacon &
Roast Garlic, Brussel Sprouts DFO

35 Day Dry Aged Ribeye Steak, Truffle Oil & Parmesan Pont Neuf, Wild
Mushroom, Confit Tomatoes & Braised Chicory

Salmon, Crushed Potatoes, Wilted Baby Leaf Spinach, Dill Butter Sauce

Wild Mushroom, Chestnut, Baby Leaf Spinach & Celeriac Risotto GF, DFO

Desserts

Traditional Toffee Pudding, Brandy Caramel, Clotted Cream Ice Cream V

Hazelnut & Chocolate Cremieux Filled Profiteroles V

White Chocolate, & Chocolate Orange Frozen Parfait GFO

Selection Of Courtyard & Local Cheeses Timothy Taylors Landlord Chutney,
Accompaniments & Biscuits GFO, V