



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

Boxing Day Dinner

- 26 December -

Select two courses

Starters

Pumpkin & Maple Soup, Bread & Toasted Pumpkin Seeds GFO

Coniston Estate Game Pate Toast, Red Onion Marmalade Fennel & Orange Salad GFO, DFO

Smoked Salmon, Cucumber, Chive & Dill Salad, Confit Lemon GF

Truffled Chestnut & Mushroom Pate, Roast Fig, Cress Salad & Maple Dressing VE, GFO

Mains

All of our Roast Dinners are served with Dripping Roast Potatoes, Yorkshire pudding, Gravy & Seasonal Vegetables

Rosemary & Thyme Confit Jacksons of Cracoe Lamb Shoulder GFO, DFO

Jacksons of Cracoe 28 Day Dry Aged, Roast Sirloin of Beef GFO, DFO

Beetroot & Spinach & Toasted Nut Wellington V

Hetton Dark Horse Beer Battered Cod, Hand Cut Triple Cooked Chips, Crushed Peas GFO, DF

Braised Blade of Beef Cottage Pie Roast Root Vegetables GFO

Desserts

Traditional Christmas Pudding, Brandy Sauce, Redcurrants GFO, 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

Tea Coffee Mince Pies