



JOIN US THIS

Festive Season 2026 at Willowbeck Lodge



FESTIVE CELEBRATIONS AWAIT

Step into the magic of the season at Willowbeck Lodge and Fini's Restaurant, where twinkling lights, festive decorations, and a warm welcome await. Whether you're celebrating with friends, colleagues, family, or simply enjoying a romantic evening for two, our cosy atmosphere sets the perfect scene for Christmas cheer.

This year, our newly refurbished bar area is the ideal spot to gather over festive cocktails, a glass of wine, or a celebratory fizz before settling in for your meal. The bar's relaxed yet stylish ambiance makes it a wonderful place to unwind and share laughter with those who matter most.

Our restaurant offers a cosy and inviting setting, beautifully dressed in seasonal décor to capture the spirit of Christmas. With a menu full of delicious festive favourites, you can savour hearty dishes and indulgent desserts while enjoying the company of your guests. Whether it's an office party, a family get-together, or a quiet dinner for two, we'll help make your celebration truly memorable.

At Willowbeck Lodge, it's about more than just great food and drink—it's about creating moments to treasure. Let us set the mood for your Christmas and New Year celebrations this year.

Exclusive hire is also available throughout December, please contact us for more details

EVENING

FESTIVE



MENU

3 COURSES £45

TO START



Chestnut mushroom soup with warm ciabatta and butter (VG/V)

Ham hock terrine, grilled pineapple, piccalilli emulsion mu

Prawn salad, winter leaves, cucumber and whisky Marie Rose^{cr/eg/ce/su}

Halloumi fries, sesame, gochujang, honey and lime mayonnaise (V)^{se/dy/eg/so}

MAIN COURSES



Roast turkey breast, pigs in blankets and traditional accompaniments gl/su/dy

Flat iron steak, red wine, port and shallot sauce, king oyster mushroom, fondant potato su/dy

Grilled North Atlantic cod, buttered spinach, parsley cream and thin cut chips f/dy

Baba ghanoush and chimmichurri roasted aubergines, crispy gnocchi and pickled peppers (VG/V)

TO FINISH



Black Forest sundae dy/eg/su

Warm chocolate brownie with amaretti and coffee ice cream dy/gl/n/su

Mulled wine sorbet, Meringue, boozy fruits, whipped cream and pistachios^{n/su/eg}

Winter berry brûlée and shortbread dy/gl

V vegetarian, VG vegan.

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know. We make every effort to produce as much of our food as possible on-site. There is a 10% discretionary charge placed on all tables. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.

Allergen labels dairy dy gluten gl, soya so, fish f, crustacean cr, mollusc mo, egg e, lupin lu, mustard mu, peanuts pn, sesame se, sulphur dioxide su, celery c, nuts n

2 COURSE
FESTIVE LUNCH
MENU ALSO
AVAILABLE

NEW YEAR'S EVE



W I L L O W B E C K L O D G E

3 Courses £70

TO START

Grilled king scallops, squash, sage and brown butter cr/dy

Chicken and duck liver pate, quince and brioche gl/su

Beetroot hummus, roasted carrots, goats cheese and pistachios^{n/se/dy}

King prawn cocktail with whisky Marie Rose cr/eg/su

MAIN COURSES

Grilled Cumbrian ribeye, XL king prawn, garlic butter, watercress and thin cut chips dy/cr

Fillets of sea bass, fondue of baby tomatoes, romesco, crispy potatoes and charred broccol^{f/n}

Rump of lamb, celeriac, beetroots, boulangere potatoes, kale and lamb jus

Roasted butternut squash and sage gnocchi with brown butter, pine nuts and parmesan^{gl/dy}

TO FINISH

Sticky toffee pudding, butterscotch sauce and honeycombe ice cream gl/dy/eg

Trio of chocolate desserts gl/dy

Burnt basque cheesecake, blood orange coulis and Cointreau soaked oranges^{su/eg/dy}

Raspberry and white chocolate meringue eg/dy

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