

NEW YEAR'S EVE



WILLOWBECK LODGE

3 COURSES £65

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*

Filletts of sea bass, fondue of baby tomatoes, romesco, crispy potatoes and charred broccoli *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*

V vegetarian, VC 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*