NEW YEAR'S EVE

WILLOWBECK LODGE

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 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, 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. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times.
Allergens: 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