



## Ocean Festive Dining Menu

### Roasted cherry tomato and red pepper soup

Feta cheese, fresh bread

### Classic Caesar salad

Grana Padano, anchovies, sourdough croutons

### Glazed Middle White Back pig's cheek

Granny Smith and celeriac remoulade, crispy onions

### Scottish hot oak smoked salmon rillettes

Pickled kohlrabi, horseradish, beetroot dressing

### Grilled tiger prawns

Charred chilli jam

.....

### Beef fillet Wellington

Wholegrain mustard mash, wilted greens, red wine jus  
(24 hours' notice needed)

### Braised shin and cheek of Cumbrian beef

Wholegrain mustard mash, wilted greens, chasseur sauce

### Roast bronze turkey crown

Duck fat roast potatoes, roasted carrots, sprouts and chestnuts, pig in blanket, red wine jus

### Pan roasted cod fillet

New potatoes, wilted greens and lemon butter sauce

### Grilled cauliflower steak

Couscous salad, chimichurri (VG)

### Woodland mushroom risotto

Pecorino Romano, truffle (V)

.....

### Traditional Christmas pudding

Brandy sauce

### Lime and yuzu pie

Swiss meringue

### Blueberry cake

Blackberry veil

### Classic Mont Blanc

### Selection of local and world cheeses

Cartwright and Butler cheese crackers, fresh grapes, honeycomb

£35 per person

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.  
If more information about allergens is required, please ask a member of the team.