

THE FELL HOTEL

Christmas Celebrations

To Start

Roasted Parsnip & Honey Soup (V)

Finished with crispy sage, crème fraîche and warm artisan bread

Or

Pear, Walnut & Blue Cheese Salad

Finished with a balsamic dressing

Or

Pulled Lamb Croquette

tzatziki, pickled red onion and pea shoots salad

Mains

Traditional Roast Turkey Crown

Slow-Roasted Sirloin of Beef

Wild Mushroom & Chestnut Wellington (VG)

Pan-Roasted Salmon

Roasted new potato, tenderstem broccoli, kale, green beans & seafood brisque sauce

All Main Courses served with

Roast potatoes

Honey glazed carrots

Buttered Brussels sprouts with Crispy Bacon

Braised red cabbage

Honey roasted parsnips

Sage & onion stuffing

Yorkshire pudding

Pigs in blankets*

Rich roast gravy *

*Vegetarian and vegan dishes are served without pigs in blankets and with a vegetarian gravy

Desserts

Chocolate & Orange Delice

Grand Marnier cream, candied orange and chocolate soil.

Deconstructed Peppermint Crisp Tart

Peppermint Crisp mousse, caramelised condensed milk crèmeux, biscuit crumb, chocolate soil, vanilla cream & peppermint crisp shards

Vanilla Bean Panna Cotta

Mulled winter berry compote and ginger crumble.

We will add a discretionary 10% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask. An allergen menu is available for your information.

Please ask any member of staff for advice.