



# FESTIVE MENU

## KASPAR'S

(from 12.00pm to 6.00pm)

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### INTERMEDIATE DISHES

SMOKED LOCH DUART SALMON  
LANCASHIRE HERITAGE BEETROOT | RYE BREAD | DILL EMULSION

DUROC HOCK TERRINE  
CHANTERELLE | ROASTED CROSNES | BRAMLEY APPLE PRESERVES

GOAT'S CURD  
BULLS BLOOD | HONEYCOMB | PICKLED BEETS

### PRINCIPAL PLATES

BRITISH ISLE COD  
SPELT | CORNISH SEA FORAGE | BROWN SHRIMP NAGE

DUO OF CHESTNUT FARM BLACK TURKEY  
GARLIC WHIPPED POTATO | HONEY GLAZED CHANTENAY CARROT  
OX SPRING HAM | KALETTE SPROUT  
CUMBRIAN SAUSAGE | SUMMER SAVOURY STUFFING  
ROASTED GIBLET GRAVY

WINTER TRUFFLE RISOTTO  
SHROPSHIRE BLUE | CHANTERELLE | CHESTNUTS

### DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
BRANDY SAUCE | MASCARPONE SORBET

MILK CHOCOLATE & MANDARIN MILLE FEUILLE  
TOASTED HAZELNUTS | CITRUS JELLY | MANDARIN YOGHURT SORBET

CARAMELIZED APPLE TARTE TATIN  
BRAMLEY APPLE PUREE | VANILLA ICE CREAM

CHEF'S SELECTION OF ARTISAN CHEESES  
*SUPPLEMENT OF £9*

2 COURSES £36 | 3 COURSES £42

