

Welcome to one of Lakelands
most iconic pubs nestling beneath
the slopes of Blencathra in the
picturesque village of Threlkeld.

HORSE & FARRIER

Our restaurant is well known for the quality and
imagination of its food. Our Head Chef and his team,
whenever practical, source local ingredients and freshly
prepare wonderful dishes for you. If you have any queries
don't hesitate to ask – we are more than happy to offer
guidance on our extensive food and drink menus.

CHRISTMAS DAY MENU

£69.95 PER PERSON £34.95 PER CHILD (UNDER 12)



STARTERS

Spiced Parsnip and Ham Soup

Warm Focaccia Bread, Yoghurt Swirl, Coriander

Smoked Duck Breast Salad

Grilled Pears, Rocket, Toasted Walnuts, Red Wine Vinaigrette

Wild Mushroom and Mozzarella Arancini

Dressed Salad Leaves, Cherry Tomato Sauce,
Freshly Grated Parmesan

Spiced Potted Brown Shrimp

Cucumber Salad, Toasted Artisan Bread

Aubergine and Chickpea Bon Bons

Dressed Salad Leaves, Harissa Yoghurt

Chicken and Ham Hock Terrine

Pineapple Relish, Salad Leaves, Cornichons,
Toasted Sourdough

CHAMPAGNE SORBET



MAIN COURSES

Hand Carved Roast Breast of Turkey

Beef Dripping Roast Potatoes, Seasonal Trimmings,
Maple Roasted Vegetables, Sausage and Tarragon Stuffing,
Rich Pan Gravy

Slow Braised Beef Cheeks

Creamy Chive Mash, Roasted Root Vegetables,
Cauliflower Puree, Red Wine Jus

Pan Fried Pork Tenderloin

Crushed Sweet Potato, Chard Shallots and Pear,
Tenderstem Broccoli, Dijon Marsala Sauce

Pan Roasted Lamb Rump

Dauphinoise Potatoes, Maple Roast Carrots, Parsnip Puree,
Rosemary Sauce

Pan Seared Salmon Supreme

Sauteed Spinach and Leeks, Crushed Potatoes,
Buttered Greens, King Prawn Bisque

Asparagus and Pea Risotto

Garlic Bread, Toasted Pine Nuts, Pea shoots, Truffle Oil

Roasted Aubergine, Red Pepper, Spinach Cannelloni

Smoked Paprika and Tomato Sauce, Garlic Bread,
Parmesan Shavings



HOMEMADE DESSERT

Traditional Plum Pudding

Rum Sauce

Vegan Apple and Blackberry Crumble

Vegan Ice Cream

Vanilla Pannacotta

Gin and Honey Roasted Strawberries

Chocolate Trio

Dark Chocolate Torte, Salted Caramel Profiteroles
Double Chocolate Ice Cream, White Chocolate,
Raspberry and Pistachio Shard

Individual Orange Fig and Ginger Pavalova

Cheeseboard

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 you have a food allergy, please let us know before ordering. Full allergen information is available on request. All prices inc. VAT. Service charge not included and left to customer's discretion.

Vegetarian dish (v) Vegan dish (vg) Gluten free dish (gf) Dairy free dish (df)