

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

£79.95 PER ADULT

For the Table

Fresh Baked Focaccia Bread Salted butter (gf) - bread available



STARTERS



Homemade Roasted Parsnip, Pear & Butternut Squash Soup (v)

Crispy sage leaves, garlic croutons, watercress
(gf) - without croutons

Garlic and Chilli King Prawn Bruschetta

Garlic Toast, crispy capers, sun blushed tomatoes,
balsamic dressing
(gf) - bread available (df) - available on request

Chicken & Smoked Ham Hock Terrine

Fig & honey chutney, toasted brioche,
cornichons, mustard mayonnaise
(gf) - bread available

Caramelised Onion & Grilled Goats Cheese Tartlet (v)

Beetroot purée, baked figs, watercress

Pea & Shallot Ravioli (vg)

Feta, basil pesto, Flaked almonds

Intermediate Course

Passionfruit Sorbet Lemon balm



MAIN COURSES



Locally sourced Roast Turkey Breast

Duck fat roast potatoes, sausage, apricot & thyme stuffing,
pigs in blankets, Yorkshire pudding, festive turkey gravy
(gf) - gravy available (df) - without the Yorkshire pudding

Dungeon Ghyll Stout Braised Beef Featherblade

Horseradish mash potato, carrot purée,
parsnip crisps, rich stout gravy

Apple Cider Slow Cooked Pork Shank

Whole grain mustard mash potato, sautéed tenderstem
broccoli, apple purée, braised onion gravy
(gf) - gravy available

Pan Fried Pancetta Wrapped Seabream Fillet (df)

Vine tomato & cannellini bean fricassee, sautéed asparagus,
lemon and parsley crumb
(gf) - without the Crumb

Oven Baked Mushroom & Stilton Wellington (v)

Garlic & thyme roast potatoes, honey roast vegetables,
crispy kale, chestnut mushroom gravy

Roasted Squash, Sage & Alpo Cream Risotto (vg)

Garlic toast, crispy sage leaves, hazelnut oil, toasted pecans

All main courses are served with honey roasted root
vegetables, beetroot and brussel sprouts (excluding the Ristotto)



DESSERTS



Black Forest Semi Fredo (gf)

Traditional Plum Pudding

Rum sauce

Mojito Posset

Physalis, citrus shortbread

Strawberry Tart (vg)

Pouring plant based cream

Festive Sparkle Cranberry Jelly (gf)

With cardamon panna cotta

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

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.