



Festive Roasts



SUNDAYS: 1ST, 8TH, 15TH, 22ND DECEMBER

At The Hive, we use all the best ingredients, with local suppliers where possible. Our suppliers include: Cartmel Valley Game, Grange Bakery, Ulverston Meats Company, A & J Fresh Fish, Ashlack Estate, Micropure.

Please let a member of staff know if you have any allergies or dietary requirements BEFORE ordering.

Starters

White onion & cider soup, bread, whipped butter. (V)

Chicken liver pate, damson chutney, croute.

Prawn & crayfish cocktail. (GF)

Garlic wild mushrooms, croute. (V)

Main

Topside of beef (Ashlack Estate), yorkshire pudding.

Roast turkey, pigs in blankets, sage stuffing.

Pan roast salmon, chive cream.

Vegan nut roast, vegan gravy. (VE)

All served with roast potatoes, honey glazed parsnips, brussel sprouts, cauliflower cheese, root veg mash.

(GF option available)

Desserts

Christmas pudding, brandy sauce. (V)

Pistachio tiramisu. (V)

Chocolate brownie, salted caramel ice cream. (GF)

Selection of Ice cream / sorbet.

THE HIVE

2 course £26

3 course £30

