

# Christmas Lunch Menu

Available from 1st-24th December to pre-booked parties

Maple roasted carrot & swede soup

Prawn cocktail, bloody mary sauce, celery, brown bread & butter

Baked mature cheddar button mushrooms, granola & cranberry

Chicken liver, brandy & thyme parfait, red onion chutney & toast



Cumbrian roast turkey with pigs in blankets, chestnut & sage stuffing, cranberry sauce & Shiraz gravy

Salmon fillet, herb potato crush, baby spinach, prawn & lemon veloute

Sweet potato, fennel & broad bean puff pastry turnover, tomato & basil sauce served with asparagus

Pork loin, butternut squash & apple mash potato, sugar snap peas with blueberry aigre doux

Risotto, wild mushroom, pearl barley & coffee creme fraiche



Traditional Christmas pudding with brandy sauce

Sticky toffee pudding with butterscotch sauce & stem ginger ice cream

Clementine cheesecake with a gingernut biscuit base, caramel sauce & cinder toffee

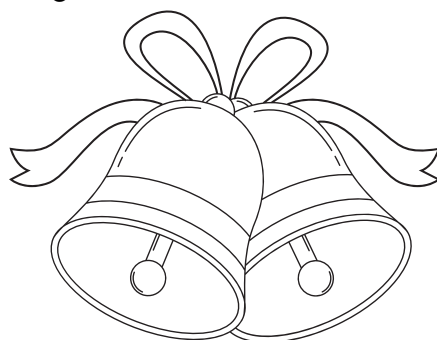
Marbled white & dark chocolate brownie with white chocolate sauce and homemade dark chocolate ice cream

Selection of 3 continental cheeses served with crackers, homemade chutney & honey

Price includes bread, seasonal vegetables with the main course & christmas crackers

2 course £20

3 course £23



# Christmas Evening Menu

Available from 1st-24th December to pre-booked parties

Maple roasted carrot & swede soup

Prawn cocktail, bloody mary sauce, celery, brown bread & butter

Baked mature cheddar button mushrooms, granola & cranberry

Chicken liver, brandy & thyme parfait, red onion chutney & toast



Cumbrian roast turkey with pigs in blankets, chestnut & sage stuffing, cranberry sauce & Shiraz gravy

Salmon fillet, herb potato crush, baby spinach, prawn & lemon veloute

Sweet potato, fennel & broad bean puff pastry turnover, tomato & basil sauce served with asparagus

Pork loin, butternut squash & apple mash potato, sugar snap peas with blueberry aigre doux

Risotto, wild mushroom, pearl barley & coffee creme fraiche

Sirloin steak, mixed salad, hand cut skin on chips & pepper sauce (£5 supplement)



Traditional Christmas pudding with brandy sauce

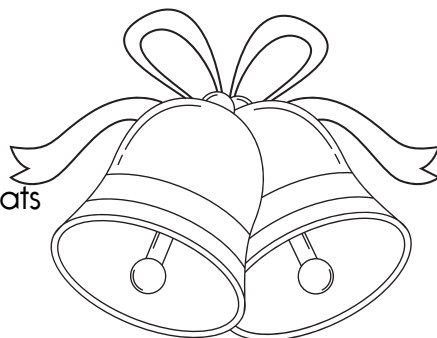
Sticky toffee pudding with butterscotch sauce & stem ginger ice cream

Clementine cheesecake with a gingernut biscuit base, caramel sauce & cinder toffee

Marbled white & dark chocolate brownie with white chocolate sauce and homemade dark chocolate ice cream

Selection of 3 continental cheeses served with crackers, homemade chutney & honey

Price includes bread, seasonal vegetables with the main course & christmas crackers



followed by coffee & sweet treats

£29 per person