

CHRISTMAS LUNCH MENU 2017

Oven baked tartlet case filled with creamed leeks and goats cheese
with mixed leaves, red onion marmalade and balsamic.

Our own game terrine to include duck, pheasant and pork wrapped with Pancetta and served
with plum relish and home made toasted bread.

Spiced mackerel fillet on Warm horseradish potato salad.

Salmon gravadlax with champagne mustard.

Cream of roast parsnip and apple soup.

Or

Lemongrass and Lime sorbet.

Roast Westmorland turkey served with chipolata sausages wrapped
in bacon, prune stuffing, cranberry sauce, bread sauce and a rich pan gravy
with juices from the goodness of the bird.

Pan-fried Prime 8oz Lakeland fillet steak
served with a blue cheese glaze and Guinness sauce.

Pan seared duck breast served pink on wilted spinach with a cassis sauce.

Grilled turbot with sautéed freshwater prawns in garlic butter.

Sundried tomato, black olive and spinach linguine.

Traditional Christmas pudding served with brandy sauce.

Baileys cheesecake.

Belgium chocolate Ice cream.

A selection of cheese and biscuits.

Freshly ground coffee and petit fours served in the lounge.

£75.00 pp