



Christmas Day Lunch 2011



Roulade of Smoked Salmon

Smoked Salmon, asparagus and cream cheese terrine topped with a lemon and dill crème fraiche

Duck and Cointreau Parfait

Twin quennels of duck and cointreau pate with a spiced apple and blackcurrant chutney and melba toast

Fanned Wheel of Cantaloupe Melon

Presented with an array of mixed berries sprinkled with cinnamon and ginger

Roasted Chestnut & Butternut Squash Soup

A delicious seasonal treat

Palate Cleansing Lemon Sorbet

Finished with a strawberry

Line Caught Seabass

Lightly grilled with a Lime and Chilli butter covered with King Prawns

Roast Cumbrian Christmas Turkey

Seared in goose fat, sewed with apricot and sage seasoning, hand rolled pig in blanket and cranberry sauce

Roast Lakeland Sirloin of Beef

Slowly roasted on a bed of winter vegetables, hand carved and topped with a rich burgundy infused pan gravy accompanied with Yorkshire puddings

Moroccan Spiced Wellington (v)

A medley of spiced beans, nuts, spinach and cranberry encased in filo pastry

Individual Chocolate and Brandy Torte

Lemon and Raspberry Posset with Mini Shortbread

Traditional Christmas Pudding

Plate of local Cheeses

Coffee with Chocolates and Mince Pies

Christmas Crackers

Price

£58.95

per person

Children Under 12 £31.50

Served:

12.30pm in Hayloft Suite (1st floor)

1.00pm Ground Floor Restaurant

