

# *Christmas Party Lunch Menu*

*Winter Vegetable Soup & Croutons*

*Smoked Chicken & Chive Terrine served with Toasted Brioche & Beetroot Puree*

*Goats Cheese Parcels Oven Baked with Cranberry Chutney*

*Poached Pear & Port Water Ice*

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*Locally Sourced Roast Turkey served with Chestnut Stuffing, Pigs in Blankets and Cranberry Sauce*

*Fillet of Pork Noisettes wrapped with Bacon on Gratin Potatoes & Apple Brandy Sauce*

*Oven Roasted Salmon with Parmesan Herb Crust, Creamy Duchess Potato & White Wine Dill Sauce*

*Roasted Vegetable & Mozzarella Lasagne with Garlic Bread & Winter Salad*

*All main meals served with seasonal vegetables*

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*Traditional Christmas Pudding & Brandy Sauce*

*St Clements Posset with Shortbread Star*

*Whisky & White Chocolate Bread & Butter Pudding & Vanilla Custard*

*Selection of Lakes Ice Cream*

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*Coffee, Tea and Homemade Mince Pies*

*2 Courses £17.95 per person*

*3 Courses £21.95 per person*

*Menu items may be subject to change according to seasonality and availability.*

*Allergens provided by request - please inform your server of any food allergies or specific dietary requirements*