



Festive Afternoon Tea at The Melbreak

Welcome glass of Prosecco or Mulled Wine

Selection of Seasonal Sandwiches

Mini Savoury Pastries

Homemade Cranberry and Orange Scones
Served with cream and jam

Selection of Cakes and Sweet Treats

Choice of Assorted Teas or Coffee

Afternoon Tea £19.95



*Book your party early
and receive a 10% discount*

(Applies to all bookings confirmed and deposits paid
before the 31st October 2018. Please see our Booking Form
for full terms and conditions).



Melbreak Country House Hotel

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Cumbria CA14 1XS

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Christmas Party Lunch Menu

Parsnip & Pear Soup

with parsnip crisps

Mustard Panna Cotta

with heritage beetroot salad topped with goat's cheese crumble

Beetroot Cured Salmon

with fennel, beetroot and dill dressing



Local Roast Turkey

Cranberry and Chestnut Stuffing, pigs in blankets

Braised Beef Cheek

tender beef, barbecue suet pie, sweet potato puree, watercress and charred cabbage

Pan Roasted Cod

chickpea and chorizo stew, dill oil

Root Vegetable Tarte Tatin

served with watercress and roasted tomato salad with fennel dressing



Christmas Pudding

with brandy sauce

Chocolate and Raspberry Mousse

with chocolate shavings and banana milkshake

Spiced Prune and Marmalade Frangipane Tart

with crème fraiche

Selection of Local Ice Creams



Coffee, Tea and Homemade Mince Pies

2 Courses £19.95
per person

3 Courses £24.95
per person



Christmas Party Dinner Menu

Parsnip & Pear Soup

with parsnip crisps

Mustard Panna Cotta

with heritage beetroot salad topped with goat's cheese crumble

Beetroot Cured Salmon

with fennel, beetroot and dill dressing

Venison Carpaccio

parsnip puree and crisps, rocket leaves, baby pickled onions, aged parmesan



Local Roast Turkey

Cranberry and Chestnut Stuffing, pigs in blankets

Braised Beef Cheek

tender beef, barbecue suet pie, sweet potato puree, watercress and charred cabbage

Pan Roasted Cod

chickpea and chorizo stew, dill oil

Pan Roasted Venison

fallow venison, spiced lentils, chocolate tortellini, celeriac puree, venison sauce

Root Vegetable Tarte Tatin

served with watercress and roasted tomato salad with fennel dressing



Christmas Pudding

with brandy sauce

Chocolate and Raspberry Mousse

with chocolate shavings, banana milkshake

Spiced Prune and Marmalade Frangipane Tart

with creme fraiche

Selection of Local Ice Creams



Coffee, Tea and Homemade Mince Pies

2 Courses £24.95 per person
3 Courses £28.95 per person