



CHRISTMAS DAY AT THE LAMPLIGHTER 2017

To Start

Trio of pork

Devils on horseback, Pigs in blankets, Black pudding bon bons

Prawn & Crayfish

Cocktail, cognac infused marie rose sauce, wrapped lemon

Goats cheese salad

From five mile town, beetroot and poached pear

Leek & potato

Soup infused with Cartmel valley smoked brie, herb croutons

Main Course

Roast Cumbrian Kelly Bronze Turkey

Lamplighter chipolata, Cumberland stuffing, pan gravy

Roast fillet of beef (£5 supplement)

Farmed in Cumbria, Lamplighter chipolata, Cumberland stuffing, pan gravy

Fillets of Dover Sole

Baby caper butter, wrapped lemon

Herdwick lamb ballotine

Onion marmalade, anchovy served with rosemary jus

Wild mushroom & Roast chestnut

Wellington, Stilton cream sauce

All the above are served with traditional Christmas vegetables and roast potatoes

Desserts

Traditional Christmas pudding

Rum sauce

Cartmel sticky toffee pudding

Thunder and lightning ice cream

Mixed house Ice Cream or sorbet

With homemade "alcoholics" winter berry compote

"Trio of chocolate"

Chocolate orange cheesecake, Brownie & torte with berry compote, vanilla ice cream

Cheese

A hand-picked selection of the finest British cheese and biscuits to share
Served with homemade piccalilli, celery, grapes and quince jelly

Coffee and mince pies

£65.00 per person including Christmas novelties