



CHRISTMAS DAY AT THE LAMPLIGHTER 2018

To Start

Drunken Goosnargh duck

Pate, laced with homemade damson gin, baked artisan toast and spiced chutney

Smoked Salmon

From Cartmel Valley, herb mayonnaise, caper dressing and wrapped lemon

Trio of British cheese

Bon bons, beetroot and mulled wine poached pear salad

Roasted sweet potato and butternut squash

Soup, onion marmalade croute and Cumbria artisan bread

Main Course

Roast Cumbrian Kelly Bronze Turkey

Lamplighter chipolata, Cumberland stuffing, pan gravy

Roast fillet of Lakeland beef (£5 supplement)

Farmed in the lake district, Lamplighter chipolata, Cumberland stuffing, pan gravy

Prawn and Scallops

Mornay, baked with a mature cheddar cheese and herb crust and wrapped lemon

Goosnargh duck leg

Confit, braised red cabbage with spiced dried fruit and Cointreau jus

Wild mushroom & Roasted chestnut

Tarte tatin and shallot jus

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

Desserts

Homemade traditional Christmas pudding

Kracken spiced rum sauce

Treacle Tart

English Lakes thunder and lightning ice cream

Mixed English Lakes Ice cream or sorbet

With homemade “alcoholics” winter berry compote

Chocolate and hazelnut

Torte with berry compote, vanilla ice cream

Cheese

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

Coffee and Homemade mince pies

£65.00 per person including Christmas novelties