



**The Lamplighter**  
**Dining~Rooms**  
**Christmas Party Menu 2018**

**Starters**

**Turkey and Cranberry**

Croquettes and cranberry jus, petite salad

**Smoked Salmon**

From Cartmel valley, wrapped lemon, petite salad, Cumbrian artisan bread & butter

**Leek and Potato**

Soup finished with fresh herbs and Cumbrian artisan bread

**Cartmel smoked brie**

Paneed, Port and red wine poached pear salad

**Mains**

**Traditional roast turkey**

With chipolata, sage and onion stuffing, pan gravy and cranberry sauce

**Wild mushroom**

Roasted chestnut linguini, finished with fresh herbs and garlic artisan bread

**Seabass and Sea bream**

Fillet, wilted greens, St Clements butter, wrapped lemon

**Confit Duck**

Leg, braised red cabbage with dried fruits, Grand marnier jus

**All the above are served with seasonal vegetables and roast potatoes**

**Desserts**

**Millionaires cheesecake**

Damson gin berry compote vanilla ice-cream

**Christmas pudding**

Cognac scented custard

**Ice Cream**

A selection from "English Lakes"

**Cheese**

Selection of British cheeses served with traditional accompaniments (£4.00 supplement applicable)

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Coffee & Mince pies

@ £19.95 per person including Christmas novelties