



NEW YEARS EVE AT THE LAMPLIGHTER 2018

Table d'hote menu

At £35.00 per person for three courses

To Start

Ballotine of ham hock

Marinated pears and apples, rustic piccalilli, baked toast

The One gin cured Salmon

Farraday's wasabi mayo, beetroot slaw, wrapped lemon and artisan bread

Ravenglass crab bisque

Scented with fine cognac, anchovy oil, fresh herbs and artisan bread

Haggis Bon bons

Onion marmalade, creamed mash and a port jus

Five-mile town goat's cheese

Marinated peppadew peppers, petite salad and basil oil

Main Course

Twice cooked Lakeland belly pork

Baked apple, braised red cabbage and a vintage cider jus

Fillet of Lakeland beef (£5 supplement)

Topped with pulled duo of ox, parmentier potatoes and drunken bullock sauce

Breast of corn-fed chicken

Wild rice, spaghetti vegetables and a la king sauce

Whole baked seabass

St Clements herb butter, seasonal vegetables and wrapped lemon

Wild mushroom vol-au-vents

Fondant potato, wilted greens, tarragon cream sauce

Desserts

Strawberry and Prosecco cheesecake

Crushed strawberry ice cream, berry coulis and biscuit crumb

Sicilian lemon tart

Lemon glaze, lemon meringue ice-cream

Mixed English Lakes Ice cream or sorbet

With homemade damson gin infused winter berry compote

Chocolate and hazelnut

Torte with berry compote, vanilla ice cream

Cheese (£5 Supplement)

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