



CHRISTMAS DAY AT THE LAMPLIGHTER 2019

To Start

“Cartmel Valley” Partridge breast

Pan-seared, celeriac crisp, Savoy cabbage, chestnut & bacon croquette, cider jus

Smoked Salmon

Infused with mulled wine, baked toast, candied walnuts, beetroot gel, micro herbs

Roast parsnip and apple soup

Cumbrian artisan bread & parsnip crisps

Beetroot & red onion tart tatin

Balsamic glaze, basil dressing, pea shoots

Main Course

Roast Cumbrian Kelly Bronze Turkey

Lamplighter chipolata, leek and chestnut stuffing, pan gravy

Roast fillet of Lakeland beef (£5 supplement)

Farmed in the lake district, Lamplighter chipolata, leek & chestnut stuffing, pan gravy

Monkfish & scampi

Mornay, baked with “Owd Yonner” and herb crust and wrapped lemon

Wild mushroom, roasted chestnut & “Crook blue wellington

Vegetarian shallot gravy

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

Desserts

Traditional Christmas pudding

Kracken spiced rum sauce, rum and raisin ice cream

Sticky toffee pear pudding

Butterscotch sauce, thunder and lightning ice cream

Mixed English Lakes Ice cream or sorbet

With homemade “alcoholics” winter berry compote

Chocolate orange mouse

Honeycomb, orange sorbet, chocolate soil

Cheese

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

Coffee and Mince pies

£65.00 per person including Christmas novelties