



**The Lamplighter
Dining~Rooms
Christmas Party Menu 2019**

Starters

Breaded warm ham hock & “Owd Yonner” Terrine

Farraday’s piccalilli, baked toast

Smoked Salmon

From Cartmel valley, herb mayonnaise, Cumbrian artisan bread & butter

Cream of roasted cauliflower soup

Finished with fresh herbs and Cumbrian artisan bread

Mulled wine poached pear

Candied walnut salad, “Crook Blue” cheese dressing

Mains

Traditional roast turkey

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

Wild mushroom & chestnut lattice

Finished with a fresh herb and garlic cream sauce

Seabass

Fillets, St Clements butter, wrapped lemon

Pork loin

8oz, chilli glazed, Cumberland stuffing, wrapped chipolata, chilli jus

All the above are served with seasonal vegetables and roast potatoes

Desserts

Dark chocolate cheesecake

Damson gin berry compote death by chocolate 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