



NEW YEARS EVE AT THE LAMPLIGHTER 2019

Table d'hote menu

At £35.00 per person for three courses

To Start

Breaded warm ham hock & “Owd Yonner” terrine
Spiced apple puree, roast vine cherry tomatoes, piccalilli

Cartmel Valley smoked salmon

Infused with beetroot, candied walnuts, beetroot gel, baked toast, herb salad

Haggis Bon Bons

Neeps & tatties dauphinoise, red wine jus, pea shoots

Beetroot and red onion tart tatin

Balsamic glaze, basil dressing

Seafood Bouillabaisse

Prawns, mussels, cod & clams, finished with saffron oil

Main Course

Lakeland rump of lamb

Braised red cabbage, fondant potato, red wine jus

Fillet of Lakeland beef (£5 supplement)

Topped with a chicken liver parfait, chunky chips, roast vine tomatoes, peppercorn sauce

Breast of corn-fed chicken

Bubble and squeak infused mashed potatoes, soy and sesame broccoli, baby onion jus

Whole baked seabass

Stuffed with fresh herbs & lemon, seasonal vegetables, dauphinoise potatoes, beurre blanc

Lattice

Of wild mushroom, chestnuts and Crook blue, dauphinoise potatoes, garlic cream

Desserts

Strawberry pannacotta

Champagne sorbet, shortbread biscuit

Sicilian lemon tart

Damson gin infused berry compote, double Jersey ice cream

Mixed English Lakes Ice cream or sorbet

With homemade damson gin infused winter berry compote

Chocolate orange mousse

Honey-comb, orange sorbet, chocolate soil

Cheese (£5 Supplement)

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