



THE LAMPLIGHTER - DINING ROOMS

CHRISTMAS DAY MENU 2025

STARTERS

Cappuccino of Roasted Parsnip, Rosemary & Garlic (GF*)
Parsnip and rosemary velouté, topped with a garlic foam, Artisan bread & butter

“Ravenglass” Crab, Prawn & Crevette (GF*)
Cocktail, compressed cucumber, Marierose sauce, wrapped lemon, homemade rye bread

Mulled Wine Poached Pear & Maple Roasted Fig (GF)(V)
Salad, pickled courgette, whipped mascarpone & sherry dressing

Smoked “Goosnargh” Duck Breast & Confit Terrine (GF*)
Red onion & clementine chutney, beetroot, homemade brioche

MAINS

Roast Cumbrian Kelly Bronze Turkey (GF*)
With chipolata, sage and onion stuffing, pan gravy & cranberry sauce

Goats Cheese topped Vegetable & Apricot Bake (V)
Mildly spiced, vegetarian gravy

Scottish Salmon, Crayfish & Haddock Gratin (GF*)
Lemon and herb crumb, mornay sauce, wrapped lemon

Roast Fillet of Lakeland Beef (£12 Supplement) (GF*)
Traditional stuffing, chipolata, red wine Jus

ALL THE ABOVE SERVED WITH TRADITIONAL CHRISTMAS VEGETABLES & ROAST POTATOES

DESSERTS

Traditional Christmas Pudding
Rum sauce, ‘English Lakes’ rum & raisin Ice cream

English Lakes Ice Cream (GF*)
A selection of ‘English Lakes’ ice cream, damson gin infused berry compote

Cheese (GF*)
Sandaman’s Creamy, Cartmel Valley Smoked Brie & Garstang Blue,
served with biscuits, tomato chutney, grapes, celery & apple

A Taste of Chocolate
Dark chocolate & raspberry brownie, milk chocolate choux bun filled with milk chocolate mousse,
white chocolate cheesecake, chocolate tuille, death by chocolate ice cream

TEA & COFFEE

@ £99.00 PER PERSON INCLUDING CHRISTMAS NOVELTIES

(GF* = DISH CAN BE ADAPTED TO MAKE IT GLUTEN FREE)