



THE LAMPLIGHTER - DINING ROOMS

# CHRISTMAS PARTY MENU 2025

## STARTERS

Cream of Parsnip Soup (GF\*) (V)

Artisan bread & butter, chestnut crumb

'Cartmel Valley' Smoked Salmon (GF\*)

Compressed cucumber, crispy capers, toasted artisan bread, petit salad

Mulled Wine Poached Pear (GF)

Whipped mascarpone, beetroot & walnut salad

Chicken, Ham & Leek Croquettes

Pea shoots, wholegrain mustard mayonnaise, petit salad

## MAINS

Ballotine of Turkey (GF\*)

With pig in blanket, sage & onion stuffing, pan gravy & cranberry sauce

Vegetable & Apricot Roast (V)

Lightly spiced, topped with goats' cheese, vegetable jus

Fillet of Seabass (GF\*)

St Clements butter, wrapped lemon

Confit Duck Leg (GF\*)

Traditional stuffing, chipolata, red wine Jus

ALL THE ABOVE SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

## DESSERTS

Traditional Christmas Pudding

Cognac scented custard

Ice Cream (GF\*)

A selection of 'English Lakes' ice cream, damson gin infused berry compote

Cheese Board (GF\*)

Selection of British cheeses served with traditional accompaniments  
(£6.00 supplement applicable)

Dark Chocolate & Clementine Cheesecake

vanilla ice cream



@ £34.95 PER PERSON INCLUDING CHRISTMAS NOVELTIES  
PLEASE NOTE THAT A MINIMUM OF 4 GUESTS ARE REQUIRED  
FOR THIS MENU AND A PRE-ORDER MUST BE GIVEN

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