



THE LAMPLIGHTER - DINING ROOMS

NEW YEARS EVE MENU

STARTERS

Haggis, Neeps & Tatties Terrine

Pea puree, pickled red cabbage, carrot crumb, red wine jus

Mulled Wine Poached Pear and Maple Roasted Fig (GF)(V)

Salad, pickled courgette, whipped mascarpone & sherry dressing

“Ravenglass” Crab, Prawn & Crevette (GF*)

Cocktail, compressed cucumber, Marierose sauce, wrapped Lemon, homemade rye bread

Cappuccino of Roasted Parsnip, Rosemary and Garlic (GF*)

Parsnip and rosemary velouté, topped with a garlic foam, Artisan bread & Butter

Duck Liver Pate (GF*)

Infused with damson gin, homemade Brioche, pickled blackberries

MAINS

Marinated Rump of ‘Lakeland’ Lamb

Marinated in garlic, honey & mint, mashed potatoes, carrot & swede crush, red wine jus

Fillet of ‘Lakeland’ Beef (£12 supplement) (GF*)

triple cooked chips, grilled tomato, field mushroom, onion rings, sauce au poivre

Duo of Pork (GF*)

Braised and crumbed pigs cheek, confit pork belly, pak choi, bean sprouts,
red wine sweet chilli sauce

Scottish Salmon, Crayfish & Haddock Gratin (GF*)

Lemon, herb and parmesan crumb, mornay sauce, basmati rice, wrapped lemon

Goats Cheese topped Vegetable & Apricot Bake (V)

Lightly spiced, buttered mashed potatoes, peas, glazed carrots, vegetarian gravy

DESSERTS

A taste of Chocolate (V)

Dark Chocolate and raspberry brownie, Milk Chocolate choux bun filled with milk chocolate
mousse, white chocolate cheesecake, chocolate tuille, death by chocolate ice cream

Apple & Mulled Wine Pear Crumble (V)

Custard or double jersey ice cream

Selection of Lakeland Ice Cream (V) (GF*)

Please ask your server for selection

Champagne Sorbet (V) (VE) (GF)

Topped with strawberry compote, crushed honeycomb

Cheese Board (GF*) (£8 supplement)

Selection of British cheeses, served with crackers & traditional accompaniments

@ £65.00 PER PERSON

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