



THE LAMPLIGHTER - DINING ROOMS CHRISTMAS DAY MENU 2026

GLASS OF PROSECCO ON ARRIVAL

STARTERS

Grilled Goats cheese and Mulled wine
poached pear (V)(GF*)
Artisan croute, red onion chutney, beetroot salad

Trio of festive ham (GF*)
Mincemeat infused ham hock terrine, "Cumbrian"
firecracker salami, glazed roasted ham, piccalilli,
homemade brioche and butter

Winter Vegetable and lentil broth (V)
Watercress dumpling, parmesan crisp

"Cartmel Valley" Smoked salmon, crevette
and king prawn cocktail (GF)
Brandy infused Marie rose sauce,
compressed pineapple and cucumber

MAINS

Roast Cumbrian Kelly bronze turkey Ballotine
With pigs in blanket, sage and onion stuffing, pan gravy and cranberry sauce

Goats Cheese topped Vegetable and apricot bake (V)
Mildly spiced, vegetarian gravy

Scottish Salmon supreme
Choron sauce, king prawn and crevette infused arancini, wrapped lemon

'Lakeland' Beef Wellington (£12 supplement)
Fillet of beef wrapped with a mushroom duxelles, prosciutto and wrapped in golden puff pastry, red wine

ALL THE ABOVE SERVED WITH TRADITIONAL CHRISTMAS VEGETABLES AND ROAST POTATOES

DESSERTS

Traditional Christmas Pudding
Rum sauce, 'English Lakes' rum and
raisin Ice cream

Selection of locally sourced ice cream (GF*)
Homemade tuille nest, damson gin infused
berry compote

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

Black forest flavoured Baked Alaska
Dark chocolate genoise sponge, cherry ice cream,
Italian meringue, Chantilly cream, stewed cherries

TEA & COFFEE
Festive sable biscuit



@ £99.00 PER PERSON INCLUDING CHRISTMAS NOVELTIES

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