



THE LAMPLIGHTER - DINING ROOMS

NEW YEARS EVE MENU

STARTERS

Trio of Festive Ham (GF*)

Mincemeat infused ham hock terrine, "Cumbrian" firecracker salami, glazed roasted ham, piccalilli, homemade brioche and butter

Pan Seared King Scallops (GF*)

Black pudding, garlic foam, creamed potato puree, micro coriander

Chicken, Bacon & Leek Croquettes

Pea puree, prosciutto crisp, celeriac remoulade, pea shoots

**Portobello Mushroom
Stuffed with Haggis (V)(VE)**

Stuffed mushroom topped with vegan haggis, spinach, walnut crumb, red wine vegetable jus

Winter Vegetable & Lentil Broth (GF*)(V)

Watercress dumpling, parmesan crisp

MAINS

All mains served with Hasselback potatoes, glazed carrots, festive red cabbage & garden peas

"Kendal reared" Braised Lamb Ballotine (GF*)

Stuffed with red onion chutney & rosemary, haggis bon bons, rosemary jus

'Lakeland' Beef Wellington (£12 supplement)

Fillet of beef wrapped with a mushroom duxelles, prosciutto & wrapped in golden puff pastry, red wine jus

Duo of Duck (GF)

Confit leg, smoked breast, butternut puree, redcurrant jus

Scottish Salmon Supreme

Choron sauce, king prawn & crevette infused arancini, wrapped lemon

Goats Cheese topped Vegetable & Apricot Bake (V)

Lightly spiced, vegetarian gravy

DESSERTS

Black Forest flavoured Baked Alaska

Dark chocolate genoise sponge, cherry ice cream, Italian meringue, Chantilly cream, stewed cherries

Ginger & Amaretto infused Tirami - Sarah (V)

Twist on the classic tiramisu using Sarah Nelson's Grasmere Gingerbread, Cappuccino ice cream

3 Scoops of Lakeland Ice Cream (V) (GF*)

Choose a selection from: Double Jersey | Death by Chocolate | Thunder & Lightning Cherry | Cappuccino

Sticky Toffee Pudding

Toffee sauce, thunder & lightning ice cream

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)