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 Tiramisu (V)
Twist on the classic tiramisu using 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)