THE LAMPLIGHTER - DINING ROOMS

CHRISTMAS PARTY MENU 2026

STARTERS

Roasted Winter Vegetable & Lentil Broth (GF*) (V)
Artisan bread & Butter

Crevette, Prawn & 'Cartmel Valley' Smoked Salmon Cocktail (GF*)
Cucumber, capers, toasted artisan bread

Goats Cheese & Cranberry Bon Bons
Mulled wine poached pear salad

Warm Confit Duck & Smoked Brie Terrine
Herb crumbed, celeriac remoulade, winter spiced jus

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

Trio of Fish (GF*)
Seabass, red mullet & mackerel, clementine infused hollandaise sauce

Smoked Paprika Marinaded Pork Tomahawk (GF*)
Traditional stuffing, chipolata, red wine Jus

ALL THE ABOVE SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

DESSERTS

Traditional Christmas Pudding
Spiced rum sauce

Ice Cream (GF*)
A selection of 'Locally produced' ice cream, berry compote

Cheese Board (GF*)
Selection of British cheeses served with traditional accompaniments (£6.00 supplement applicable)

Dark Chocolate & Orange Brownie
Chocolate sauce, vanilla ice cream

Tea & Coffee

@ £37.50 PER PERSON INCLUDING CHRISTMAS NOVELTIES

LUNCH & DINNER RESERVATIONS AVAILABLE FROM PARTIES OF A MINIMUM OF 4 GUESTS UPWARDS
MUST BE PRE-BOOKED & A PRE-ORDER IS REQUIRED 48 HOURS PRIOR TO YOUR RESERVATION

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