

CHRISTMAS LUNCH MENU

Prawn ravioli with a clear tomato broth.

Mulled wine poached pear, blue cheese and walnut salad
with balsamic glaze.

Beetroot cured salmon with lime and cucumber crème freiche.

“Chefs Christmas cracker”

Chicken and mushroom filled filo cracker with cranberry and orange
dressing.

* French onion soup with cheese crouton.

Or

Champagne sorbet

*

Roast Westmorland turkey served with chipolata sausages wrapped
in bacon, apricot stuffing, cranberry sauce, bread sauce
and a rich pan gravy.

Pan-fried Prime 8oz Galloway fillet steak cooked to your liking
Gruyere glazed Au Provençale.

Grilled monkfish with a warm lemon dressing and
Parma ham crisp served on wilted rocket.

Wild mushroom risotto with parmesan crisp.

*

Traditional Christmas pudding served with brandy sauce.

Chocolate torte with cherry compote.

Lemon burst Ice cream.

A selection of cheese and biscuits.

*

Freshly ground coffee and petit fours served in the lounge.

