

CHRISTMAS MENU

*Served daily in our Eskdale Room for parties up to 30
from 1 – 23 December 2009 (bookings only)*

*Lunchtime from 12 noon – 2.30 pm - £19.50 per head
Evenings from 5.30 pm – 9.00 pm - £24.95 per head*

Fresh Figs and Brie

Wrapped in Parma ham and oven roasted on a bed of dressed leaves served with a balsamic syrup

Mildly Spicy Minestrone Soup

Flavoured with smoked paprika and pesto

Smoked Gravalax Salmon

Served with capers, salsa verde and home made tartare sauce

Chicken liver, Bacon and Cranberry Pate

Served in a ramekin with Hawkshead Cumberland sauce

Tandoori Baked Chicken

Served dry with a cooling cucumber, coriander and fresh garden mint low fat yoghurt

Roasted Cumbrian Turkey

Served with pigs in blankets, sausagemeat, sage and onion stuffing and Hawkshead cranberry sauce

Slow roasted marinated Lamb Shoulder

With port, redcurrant and fresh mint jus

12oz Wilsons Rib Eye Steak

Served on a pool of leek, mushroom and blue cheese cream sauce

Fillet of Salmon

Poached in white wine and lemon juice served on a potato rosti with a béarnaise sauce

Goats Cheese Tartlet

Filled with caramalized red onion, sun blushed tomatoes and green pesto with a tomato coulis

Selection of Desserts followed by freshly brewed Kenyan Coffee and Mince Pies