

## **CHRISTMAS MENU**

*Served daily in our Eskdale Room for parties up to 30  
from 1 – 23 December 2010 (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

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### **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

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