



FESTIVE LUNCH MENU

(for bookings of over 10 guests, pre-order required)

ENTRÉE

CREAM OF TOMATO SOUP

Roasted Garlic And Thyme Croutons, Soured Cream

SMOOTH CHICKEN LIVER PARFAIT

Carrot, Sultana and Orange Relish, Delicate Roasted Fig and Walnut Salad, Toasted Sour Dough

POTTED CARTMEL VALLEY SMOKED MACKEREL PATE

Cucumber and Dill Pickle, Toasted Rye Bread

MELON & MINT COCKTAIL

Raspberry Sorbet

MAIN PLATS

CUMBRIAN TURKEY ROULADE ROASTED WITH FRESH HERBS

lined with Classic Sage and Onion Seasoning, wrapped in pancetta Fondant potato, Parsnip Puree, Creamed Sprouts, Glazed Carrot, Roast Jus, cranberry sauce, Organic Watercress

CLASSIC BEEF BOURGUIGNON

Piece of Lakeland Beef Braised, Shallots, Pancetta and Button Mushrooms in a Rich Red Wine and Tarragon Sauce Served with Buttery Champ Potato and Green Beans

PAVE OF SALMON

Crab Potato Cake, Braised Leeks, Chive Beurre Blanc

BUTTERNUT SQUASH AND SAGE RISOTTO

Deep Fried Crottin of Goats Cheese, Honey Roast Chestnuts

DESSERTS

BROADOAKS STICKY TOFFEE PUDDING

Butterscotch sauce, Brandy Snap Basket Filled with Madagascar Vanilla Ice Cream

CHECK IT OUT!

LUXURY HOMEMADE CHRISTMAS PUDDING

With a Drizzle of Brandy Sauce

CHECK IT OUT!

TANGY LEMON POSSET

Spiced Baked Plum, Gingerbread Ice Cream, Short Bread Biscuit

MADAGASCAN VANILLA CRÈME BRULEE

Homemade Shortbread Biscuit, Mulled berry Compote

SELECTION OF ENGLISH LAKES ICE CREAMS

Rossini Wafers, Warm Chocolate Sauce

CHEESE

BROADOAKS CHEESE SLATE LOCAL AND CONTINENTAL CHEESES

With: Our Own Chutney, Artisan Crackers and Cumberland Fruit Cake

£3.95 supplement or **£6.95** as an extra course

COFFEE & TEA Served with Warm Mince Pies

Please advise of any special dietary requirements or allergies in advance

£24.95 per head