



# CHRISTMAS PARTY NIGHTS 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 Madagascan 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

**£29.95 per head**