

**CHRISTMAS LUNCH MENU**

**Prawn ravioli with a clear tomato broth.**

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

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**Beetroot cured salmon with lime and cucumber crème freiche.**

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**Pork, apricot and fennel terrine with plum chutney and dressed leaves.**

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**French onion soup with cheese crouton.**

**Or**

**Champagne sorbet**

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

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**Pan-fried Prime 8oz Angus fillet steak cooked to your liking  
stilton glazed Au Provençale.**

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

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**Brie and root vegetable wellington with tomato and rosemary sauce.**

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**Traditional Christmas pudding served with brandy sauce.**

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**Chocolate torte with cherry compote.**

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**Toffee fudge Ice cream.**

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**A selection of cheese and biscuits.**

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**Freshly ground coffee and petit fours served in the lounge.**

**£75.00 pp.**