

# Christmas Dinner Evening

## Starters

### Pressing of Cumbrian Ham Hock and Wild Mushroom

Dijon Mayonnaise, Celery Cress, Grilled Brioche

### Goats Cheese Mousse

Pickled Beets, Baby Basil, Sour Dough Croutons

### Seared Szechwan Peppered Chicken

Served with Asian Salad, Mango Dressing

### Panache of Melon

Winterberry Puree, Raspberry Sorbet

### Smoked Salmon and Cod Fishcake

Rocket pesto citrus crème Fraiche

### Classic Clarence House Prawn Cocktail

With our own Seafood Sauce

## Intermediate Course

### Seasonal Soup of the Day

Served with Freshly Baked Bread

OR

### Fruit Sorbet

## Main Course

### Roast Crown of Turkey

Sage and Onion Stuffing, Chipolata Sausage, Roast Gravy

### Breast of Free Range Chicken

Morel Mushroom and Tarragon Scented Sauce

### Pan Roasted Breast of Duck

Parsnip Cream, Kumquat Jus

### Leek, Basil and Squash Aranchine

Garlic Cream

### Lake District Farmers Slow cooked Beef

Bourguignon Sauce

### Grilled Sirloin Steak

With Peppercorn and whiskey Sauce

£5 supplement

### Fillet of Sea Trout

Sauté of Sea Vegetables, Vermouth and Chive Sauce

## **Evening Desserts**

### **Traditional Christmas Pudding**

Accompanied with Brandy Sauce

### **Winterberry Meringue**

Chantilly Cream

### **Sticky Toffee Pudding**

Butterscotch Sauce and Vanilla Ice Cream

### **Vanilla and Raspberry Brulee**

Served with Pecan Shortbread

### **Pimms and Strawberry Set Cheesecake**

Strawberry Sorbet

### **Selection of Regional Cheeses**

Served with Savoury Biscuits, Grapes and Chutney

### **Tea or Coffee**

With Chocolates

£39.95