

## Christmas Day Luncheon

---

Served 12.30pm in the Cottage at 1.30pm in the Jules and Cumbrian suite

### Duck and Pancetta Parfait

Smooth parfait with a Cumbrian fruit cotta served with Melba toast

### Crayfish and Salmon Terrine

Smoked salmon, and crayfish terrine topped with a lemon and dill crème fraiche

### Tropical Fruit Platter

Pineapple, kiwi, star fruit and honey dew melon drizzled with a sour cherry and rum syrup

Elderflower Sorbet to clean the palate, topped with a strawberry and fresh mint  
or

Roasted sweet potato smoked bacon and paprika soup sprinkled with chives

### Roast Cumbrian Turkey

Seared in goose fat Served with apricot and sage seasoning, hand rolled pig in blanket, and cranberry sauce

### Slowly Roasted Sirloin of Beef

Prime cut of a locally butchered Lakeland Beef covered in a rich pan gravy topped with Yorkshire pudding

### Twin Fillets of Sea Bass

Pan fried on bed of buttered spinach topped with a king prawn and garlic butter

### Goat's Cheese Sun-Dried Tomato and Olive Risotto

Served in a filo pastry basket drizzled with oak aged balsamic syrup

### Baked Chocolate and Cherry Cheesecake

Topped with a nougatine crisp

### Tiramisu

Infused with amaretto served with biscotti biscuit

### Traditional Christmas Pudding

With rum sauce

### Passion fruit and Coconut Posset

With a ginger biscuit

### Trio of Local Cheese

With grapes, celery, biscuits and rum soaked baby figs

### Coffee, Chocolates and Mince Pies

£65.00 pp and £43.00 for under 12 years of age T&C's apply

