

MENU 1

Atlantic prawns marie rose with rocket and lemon

Galia melon and winter berries with champagne and orange bucks fizz syrup

Dalston Leek, potato and watercress soup,
chives crème fraiche

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Slow cooked blade of Fellside beef
burgundy red wine sauce

Herb Roast Breast of Turkey
sage & onion, pigs in blankets, roast gravy and cranberry sauce

Baked winter vegetable and brie tart, pesto and parmesan - V

all served with fresh seasonal vegetables and roasted potatoes

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Rich chocolate mousse, baileys coffee sauce

Traditional Christmas plum pudding
with hot brandy cream sauce

Plate of three farmhouse cheeses
with Bramley apple chutney, celery ,grapes and biscuits

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Freshly brewed coffee with warm festive mince pie

MENU 2

Timbale of Bleiker's oak smoked salmon
mixed leaves, dill and citrus crème fraiche

Pressed terrine of winter vegetables with blue Stilton cheese and toasted pecans - V

Roasted butternut squash soup
parsley ,cream and croutons - V

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Pan roasted fillet of Fellside beef bourguignon
red wine sauce, wild mushrooms , bacon lardons and shallots.

Herb roasted breast of Cumbrian Turkey
sage and onion, pigs in blankets, roast gravy and cranberry sauce

Baked winter vegetable and brie tart, pesto and parmesan - V

all served with fresh seasonal vegetables and roasted potatoes

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Dark chocolate marquise.
meringue, cream and grand Marnier sauce

Traditional Christmas plum pudding
with hot brandy cream sauce

Plate of three farmhouse cheeses
with Bramley apple chutney, celery ,grapes and biscuits

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Freshly brewed coffee with warm festive mince pie

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Warm Cranstons of Penrith Cumberland sausage rolls

Buffet menu

Turkey Stroganoff, with brandy, paprika & cream, served with steamed rice

Baked Vegetable Lasagne, topped with cheddar cheese, served with garlic bread

all the above with selection of breads, seasonal salads and accompaniments

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Traditional Christmas pudding, hot brandy cream sauce