

Enjoy five courses prepared by our award-winning chefs served by our friendly and professional team.



Christmas Day Lunch

in the Derwent Restaurant and the Terrace Bistro and Bar

25th December 2020, Served from 12noon

£89.00 per person £35.00 children 10 or under



Starter

Smoked salmon mousse, crème fraiche, lime & Dill

Venison & black pudding scotch egg, remoulade

Chicory tart, walnut & pear salad, deep fried blue cheese

Compressed watermelon, cantaloupe, galia, infused with honey & mint

Crab, avocado & grapefruit

Intermediate Course

Pan fried scallops, celeriac, apple & hazelnuts

Tomato soup, pesto & mozzarella toast

Main Course

Roast Lakeland turkey breast & leg, sage and onion stuffing, pigs in blankets, pan gravy, chateau potatoes, creamed potatoes, bread sauce, cranberry sauce

Beef fillet, foie gras, parsley puree, wild mushrooms, Madeira sauce, fat chips

Lamb loin, steamed pudding, gratin potatoes

Sole grenobloise, creamed potatoes

Root vegetable tarte tatin, new potatoes

All main courses are served with honey roast parsnips, buttered sprouts with bacon and chestnuts, braised red cabbage with beetroot, carrot and swede puree

Dessert

Christmas pudding, brandy sauce

Christmas tree meringues

Mulled wine trifle

Pan forte, dotted cream

White chocolate & lemon roulade

Cheese Souffle with apple, walnut & pomegranate salad

Coffee

Freshly ground coffee with The Lakes Gin white chocolate petit fours and The ONE milk chocolate petit fours

If you have any dietary requirements please speak to a member of the Restaurant Team. If you have any concerns relating to the allergens detailed below please speak to the restaurant manager prior to ordering: cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs.

Booking Terms and Conditions:
A non-refundable deposit of £50 per person on reservation. Full pre-payment and confirmation of numbers by 1st December.

