

FESTIVE LUNCHEON

CREAMED CARROT, CORIANDER & CUMIN SOUP (v)

Finished with Crème Fraîche,
Crusty Roll & Salted Butter

OAK SMOKED SCOTTISH SALMON & CREAM CHEESE ROULADE

Accompanied by North Sea Prawns &
Marie Rose with Toasted Ciabatta

SMOOTH CHICKEN LIVER & CRANBERRY PARFAIT

With Mulled Plum & Apple Chutney,
Garlic & Herb Croutes

ROSEMARY & PANKO CRUSTED WEDGE OF BRIE (v)

With a Cranberry, Redcurrant
& Prosecco Coulis

SUCCULENT BREAST OF OVEN ROASTED TURKEY

Sage Stuffing, Pigs in Blankets, Gratin & Roasted
Potatoes, Honey Glazed Parsnips, Sprouts,
Parsley Buttered Carrots & Pan Gravy

GARSTANG BLUE & HONEYCRISP APPLE SALAD (v)

Romaine & Baby Spinach Salad, Apple Slices, Crunchy
Candied Pecans, Chewy Cranberries, Blue Cheese &
a Tangy Sweet Apple Cider Vinaigrette

WELLINGTON OF SALMON, SPINACH & RICOTTA

With Dill & Butter Crushed Baby Potatoes, Honey
Roasted Roots & Watercress Cream Velouté

ASPARAGUS & PEA PASTA GIRASOLE

A Round Filled Ravioli with a Chorizo &
Pancetta Cream, Finished with Cilantro

GRUYERE & SWEET POTATO TART (v)

With Sage Infused Mash, Roasted
Squash & Red Onions

RICH CHOCOLATE JUNKYARD

With Chocolate Soil, Raspberry & Chantilly Cream

TRADITIONAL CHRISTMAS PUDDING

With Crème Analgise & Brandy Butter

LEMON & GINGER CRUNCH

With Textures of Raspberries

STRAWBERRY & CHAMPAGNE CHEESECAKE

With Berry Coulis & Mini Meringues

CAROLLERS TIPSYPY TEA

AFTERNOON TEA - ONE OF LIFE'S FINEST SECRETS

The British love affair with 'a cup of tea' is enacted daily in homes throughout the land. It is said that Anna Russell, 7th Duchess of Bedford, invented afternoon tea in 1840 to satisfy her peckishness during the long wait between lunch and dinner.

Today, we are proud to continue this English ritual – with our festive twist... This is an indulgently warm and delicious occasion and one not to be missed.

Prepared and served fresh each day, our menu faithfully follows the traditional combination of sweet and savoury. The ingredients include British specialities such as smoked Scottish salmon – and our pastries are baked locally.

A SELECTION OF TRADITIONAL SANDWICHES

Smoked Salmon & Chive Cr eam Cheese
Honey Roasted Ham & Tomato Chutney
Chicken & Stuffing
Free Range Egg Mayonnaise & Mustard Cress (v)
Dewlays Creamy Lancashire Cheese & Cranberry Jam (v)

CHEF'S HOT SAVORY

Homemade Rosemary & Smoked Sea Salt Sausage Rolls
Plumgarths of Kendal Sausage, Finished with Black Onion Seed

SCONES

Raisin Scones & Plain Scones
From the Oven, Served with Cornish Clotted Cream & Fruit Conserve

A SELECTION OF HAND-MADE PASTRIES

Fruit Tart
Coffee Renoir Profiterole
Vanilla Slice
Stollen
Banoffi Pie
Raspberry Red Velvet Cake
Classic Mince Pie