

Christmas Eve Dinner

Pan-fried Calves` Liver in Dijon Mustard Cream Sauce

Topped with crispy fried sage leaves

Chicken & Blue Cheese Mousse

Served with a tomato butter sauce and wilted spinach

V Wild Mushroom & Poached Quail's Egg Salad

A medley of wild & field mushrooms served with a quail's egg, embellished with peppery rocket leaves drizzled with olive oil & lime dressing

Smoked Salmon Gateau with Lime & Watercress

Layers of succulent gravadlax and creamy cheese dribbled with a light Dijon sauce

V Cream of Tomato & Basil Soup

Served with a mini cheesy muffin

V Passion Fruit Sorbet

Saddle of Cumbrian Lamb

Stuffed with succulent Agen prunes & fresh rosemary and served with a bay-infused red wine reduction

Roasted Pheasant Breast

Served with pommes Anna, carrots, bread sauce and sloe jelly

Seared Monkfish with Plump Scottish Mussels and Button Mushrooms

Bound in a creamy fettucine pasta, flavoured with a subtle hint of Goan spices & coriander

V Vegetarian Moussaka

A feast of layered aubergine, courgette, mushrooms and plum tomatoes in a béchamel sauce

Warm Chocolate & Mascarpone Brownie

Melt-in-the-mouth and very chocolatey, served with chocolate sauce

Aunt Louise`s Classic Treacle Tart

With a hint of lemon and a luscious creme anglais

Ruby Berry Trifle

Bursting with lush red fruits and lovely custard and cream (plus a liberal dash of sherry!)

Warm, Roasted Moroccan Figs with Honey & Pistachio in a Filo Pastry Parcel

Simply served with a generous dollop of creme fraiche

A Platter of Fine Cheeses with Biscuits

Coffee & Petit Fours



Boating Day Dinner

Salad of Wood Pigeon with a Warm Blackberry & Juniper Vinaigrette
Accompanied by a salad of shallot & watercress tossed in walnut oil

Avocado Ice Cream in a Smoked Salmon Blanket
Rich and seriously smooth, served with fresh avocado puree

V Pea and Leek Tart
Topped with a glazed asparagus and Parmesan crust

Crispy Crab Cakes
Enhanced by a hot blackened red pepper & tomato salsa

V Chunky Bean & Vegetable Soup

V Lavender & Honey Sorbet

Pan-fried Breast of Guinea Fowl
*With a cream cheese, thyme & lemon stuffing and a succulent
Chanterelle mushroom & white wine sauce*

Roast Rack of Pork with Crackling
Delicately flavoured with rosemary & garlic then enhanced with a gooseberry puree

Grilled Fillet of Seabass
Resting on a confit of tarragon & fennel with a sauce vierge

V Jerusalem Artichoke with Chargrilled Aubergine
Set on a round of spicy, sun-dried tomato polenta with ratatouille & salsa verdi

Chocolate Macaroon Truffle Cheesecake
Laced with dark Jamaican rum & served with fresh cream

Dutch Apple Pie
*A classic apple pie stuffed with fruit with a spiced streusel topping,
served with custard sauce*

Sticky Date & Toffee Pudding
A traditional Lakeland dessert served with lashings of warm caramel sauce and cream

Festive Mess
A feast of meringue, whipped cream, cinnamon & chestnuts with a cranberry sauce

Filter Coffee served with Chocolate Truffles

Farewell Dinner

Pressed Terrine of Foie Gras & Smoked Duck Breast

Accompanied by toasted fruit bread, fruit chutney and a winter salad

Chargrilled & Marinated Chicken Fillet

In natural yoghurt and Eastern spices, served on a dressed cous-cous salad flavoured with lemon & coriande

V Grilled Aubergine Parcels

Filled with sweet piquante peppers, tomato basil & feta cheese

Potted Morecambe Bay Shrimps in Brandy Butter

A local delicacy simply served with hot buttered toast and salad leaves

V Cream of Winter Vegetable Soup

Sprinkled with shavings of fresh Parmesan

V Cider Apple Sorbet

Rack of Lamb on Truffled Potatoes

Served with a rich red wine sauce and roasted baby beets

Griddled Poussin Breast on Sweetened Lyth Valley Plums

Drizzled with a Madeira sauce

Fresh Mackerel Fillet

Lightly grilled and set on a stack of roasted Mediterranean vegetables

V Asparagus, Mint & Lemon Risotto

Delicately flavoured with celery, dry white wine & Parmesan

Decadent Chocolate Pecan Tart

With a warm & luxuriant coffee bean sauce

Individual Cranberry & Orange Streusel

Served with your own little jug of pouring custard

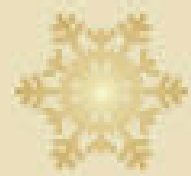
Iced Amaretti & Marsala Terrine

An iced variation of tiramisu, served with an amaretti biscuit

Gooseberry Creme Brulee

Another version of an old favourite

Filter Coffee served with Chocolate Fudge



Farewell Dinner

Spiced Lamb Koftas with Minted Yoghurt

Minced lamb & fresh herb and toasted spices combined and shaped into balls then griddled and served with a wedge of lemon & minted yoghurt

V Grilled Goats Cheese with Warm Pears

Served with sweet truffle honey and lambs lettuce

Old-School Prawn Cocktail with Buttered Bread Triangles

A retro favourite with its simple yet delicious combination of succulent prawns in a tangy dressing

Coarse Game Pate with Thyme and Juniper Berries

Pheasant and bacon pate, flavoured with brandy garlic & herbs, accompanied by toast and an onion marmalade,

V Cream of Wild & Field Mushroom Soup

V Cracked Pepper & Mango Sorbet

Venison Loin with Sweet Potato Rosti & Shallots

Swathed in a wild berry sauce

Pancetta-wrapped Chicken with a Pine Nut & Basil Stuffing

Coated with a vermouth & thyme cream sauce

Warm Salad of Saffron Red Mullet

Resting on a plinth of yellow pepper, courgette & plum tomato ratatouille

V Spinach & Hazelnut Lasagne

With fresh basil, tomato & mascarpone, sprinkled with hazelnuts & fresh parsley

Tangerine & Chocolate Cheesecake

Laced with Cointreau and topped with chocolate-dipped tangerines

Maple Mousse Pie with Candied Cranberries

A chilled dessert of maple syrup, cream & vanilla with a pecan crust

Brioche & Blackberry Pudding

Comfort food at its best, simply served with crème anglais

Babas au Rhum

Studded with dried fruit and soaked in hot rum & vanilla syrup, with just a hint of orange and lemon zest.

Filter Coffee served with Chocolates