

Set Christmas fayre menu

Menu available from 25th November -3rd January excluding Saturday evenings

Lunch Three courses £14.95pp

Evening Three courses £19.95pp

Homemade soup of the day, fresh homemade bread (v)

Chicken liver pate, red onion chutney, toasted homemade bread

Breaded mozzarella with sun dried tomato & spinach, sweet chilli sauce (v)

Classic Baby prawn cocktail, baby gem, Marie rose, fresh white bread & butter

Angus beef meatballs, rich tomato & basil sauce, melted mozzarella



Lakeland Lamb Henry, Barolo wine, rosemary & winter vegetables sauce

Lancashire turkey breast, stuffing, cranberry sauce, bacon wrapped chipolata, gravy

Salmon fillet, baby prawns, light creamy dill sauce, winter vegetables & roast potatoes

Local pheasant breasts, wrapped in pancetta, creamy wild mushrooms & whiskey sauce, winter vegetables & roast potatoes

Any pizza, pasta, chicken or vegetarian option from the main menu



Any dessert from our main menu

Or

Your choice of coffee

Christmas Day menu

Adults £60pp Children £30pp Babies No charge

Tables available from 12pm, last table bookings at 7pm



Homemade spicy Parsnip soup, fresh homemade bread (v)

Breaded French Brie, port & redcurrant sauce (v)

Goosnargh Duck liver parfait, Cointreau & orange chutney

Sautéed King prawns, creamy Cinzano & chives

Stuffed Portobello mushroom, stilton, chestnuts, crispy pancetta



Fillet of Lake district Beef, fresh Porcini mushrooms, thyme, shallots & cream sauce

Lancashire turkey breast, stuffing, cranberry sauce, bacon wrapped chipolata, gravy

Fresh North sea Halibut steak, lemon, crayfish & butter sauce

Yorkshire Venison fillet, roasted chestnuts Chianti red wine & Thyme sauce

Homemade Ravioli, porcini & wild mushrooms, roasted pine nuts, truffles, a touch of cream v)



Traditional Christmas pudding, butterscotch sauce, vanilla ice cream

Belgium chocolate brownie, Vanilla pod ice cream

Café Patron Tiramisu, espresso martini sauce, pouring cream or ice cream

Classic vanilla cheesecake with a winter berry compote

Cheese board, fruit, crackers, homemade chutney

New Year's Eve

A la carte menu available from 1pm until 5pm

*New Year's Eve set dinner menu Adults £60pp
Your table is yours for the entire evening*

Fireworks display at 12am, Prosecco on arrival, DJ, dancing, carriages at 2am

Bar tickets, including Prosecco on arrival, firework display £15pp



Homemade creamy spicy Parsnip soup, crème fraiche, homemade bread (v)

Queenie scallops 'St Jacques' potato, cheese gratin

Luxury Chicken liver parfait, cranberry & thyme chutney, toasted crouton

Belmont pheasant breast, crispy Parma ham, red wine, shallots & thyme sauce

Gin cured Smoked salmon, lemon, crème fraiche, pickled cucumber, capers



Lakeland Fillet steak wrapped in smoked pancetta, creamy gorgonzola cheese sauce

Seabass fillets, pea puree, crayfish, vine tomatoes, asparagus, creamy dill sauce

Chicken breast supreme, chorizo, borlotti beans, red wine, vine tomato & basil sauce

Porcini mushroom risotto, toasted pine nuts, shallots, black truffle, parmesan, pea shoots (v)



Sticky toffee pudding, toffee sauce, vanilla pod custard

Crème brulee, raspberry compote

Belgium chocolate & hazelnut choux pastry, crème patisserie, hot pouring chocolate

Baileys cheesecake, biscuit base, pouring cream

Lemon tart, winter fruit coulis, mint dressing



Your choice of coffee or tea with chocolate truffles

Opening hours

25th November – 29th December we are open from LUNCH 12pm

Open all day Christmas eve from 12pm

Open all day Christmas day from 12pm

Open on Boxing day from 3pm

Open all day New Year's eve from 12pm

Open all day on 1st January from 12pm

Closed 6th & 7th January for a well-earned staff rest!