



Christmas Day Menu

Amouse Bouche

A small cup of chestnut and button mushroom veloute with chestnut crumb

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### ***Oak Smoked Brougham Hall Duck Breast, Pork and Cranberry Terrine***

*With Hundith Hill relish and rustic bread*

### ***Trio of Pressed Melon***

*Infused with a rosewater syrup and a puree of blackberry and mango*

### ***Trio of Potted Shellfish, Lobster, Crab and Crayfish***

*Set in a saffron, citrus herb butter with melba toast and dressed baby leaves*

### ***Confit of Lightly Pickled Baby Vegetables***

*Set on a warm garlic and herb brochette with a puree of spiced squash and aubergine*

### ***Glazed Goats Cheese Stumpy***

*In a hazelnut and panko crumb with beetroot textures three ways*

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Brougham Hall Smoked Fish Two Ways

Parfait of trout on Crostini and sweet pickled cucumber, horseradish smoked mackerel with a hint of lemon

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### ***Champagne sorbet***

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Traditional Butter Basted Roast Eden Valley Turkey

Served with a cranberry farce seasoning wrapped in streaky bacon, roast turkey gravy and homemade cranberry sauce

Roast Sirloin of Local Beef

Pink peppercorn encrusted, served with a red wine, thyme, pancetta jus with horseradish and Yorkshire pudding

Pan Seared Sea-bass Fillet

Set on a lemon and shrimp risotto with a fine herb truffle oil dressed salad

Traditional Nut and Vegetable Herb Bake

Set on winter squash and sweet potato mash with a red wine and cranberry jus

Traditional Roast Goose

On spiced pear and red cabbage, apple and sage stuffing with lashing of cider gravy

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**Traditional Christmas Pudding**

*Served with lashings of cream rum sauce*

**Strawberry and Prosecco Charlottes**

*Set on a sweet prosecco syrup and Chantilly cream*

**Lemon Curd, Passion Fruit and Blueberry Cream Filled Meringue Roulade**

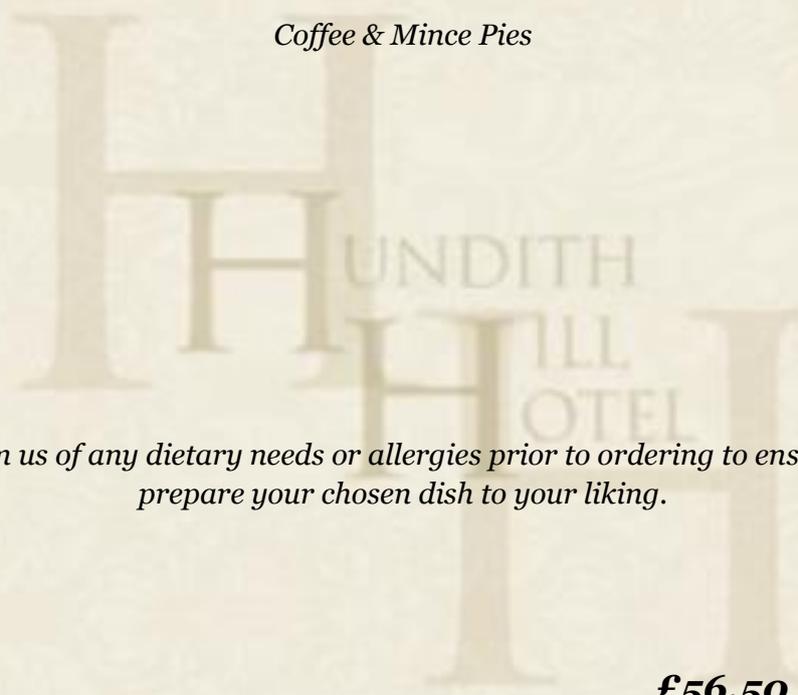
*On a raspberry coulis*

**Cheese Board**

*To include Appleby creamery hootenanny, Eden Valley brie, Thornby Moor Cumberland smoked, homemade cheese biscuits, house chutney, grapes and celery*

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Coffee & Mince Pies



Please inform us of any dietary needs or allergies prior to ordering to ensure our chefs prepare your chosen dish to your liking.

£56.50 per person

