

Christmas Package

Includes daily breakfast, four course meal each evening, Christmas Day Lunch, An optional coach trip around the Lakes on Christmas Day, a buffet on Christmas evening, Christmas stocking, drinks reception with harpist.

New Years Eve Dinner 2011

Canapés on Arrival

To Start

Parisienne of Melon served with Kiwi Fruit
Accompanied with Passion Fruit Coulis

Smoked Duck Salad
Served with mixed leaves, balsamic reduction and Port Wine dressing

Followed by

Home-made Broccoli and Almond Soup

Refreshing Champagne Sorbet

Followed by

Salmon, Halibut and Monkfish Thermidor
Salmon, Halibut and Monkfish tails gently cooked in a mild English mustard, white wine and cream sauce

Roast Sirloin of Beef with Wild Mushrooms
Served with a rich red wine sauce

Breast of Pheasant wrapped in Bacon
Accompanied with a cranberry and redcurrant jus

Stir Fried Vegetables
With egg noodles and soy sauce

Followed by

Brandy Snap Baskets Filled with Fruit Salad
Served with ice cream

Jam Roly Poly with Custard Sauce

Chocolate Tart with Fresh Cream

Selection of Cheese and Biscuits

Followed by

Fresh Cona Coffee and Kendal Mints

Christmas Day Luncheon 2011

To Start

Smoked Salmon Cornets with Cream Cheese and Chives
Served with a drizzle of lemon oil

Smoked Duck Salad
Sliced smoked duck on a bed of mixed leaves and served with a red wine and tangerine sauce

Followed by

Chef's Home-made Cream of Broccoli and Almond Soup

Refreshing Champagne Sorbet

Followed by

Deep Fried Goujons of Sole
Breaded freshly by our chefs and served with lemon and tartare sauce

Followed by

Traditional Festive Roast Turkey
Accompanied by chestnut stuffing, cumberland chipolata and cranberry sauce*

Roast Vegetables with Cous Cous
Served with provencal sauce*

**All served with a selection of seasonal vegetables and potatoes*

Followed by

Christmas Plum Pudding
With a traditional brandy sauce

Lemon Meringue Pie
Served with cream

A Selection of Cheese
With mixed grapes and savoury biscuits

Followed by

Fresh Cona Coffee and Hot Mince Pies

£59.95 per person inclusive of VAT

Christmas Party Menu

To Start

Seasonal Melon and Fresh Fruit Kebabs
Accompanied with a duo of mango and raspberry fruit coulis

Goats Cheese and Red Onion Tartlet V
Served in a short crust pastry case

Paisleys Home-made Fish Cakes
Accompanied with tartare and chilli sauce dips

Chefs Homemade Vegetable Soup
Served with golden croutons

Followed by

Roast Turkey with Bacon Roll, sage and onion stuffing, cranberry sauce and a rich pan gravy*

Poached Fillet of Scottish Salmon
With a Prawn and Dill Sauce*

Baked Chicken Supreme
Filled with cream cheese and chives, wrapped in bacon*

Spicy Vegetable Tortilla
Seasonal vegetables cooked in a spicy tomato sauce wrapped in a tortilla and glazed with cheddar cheese*

**All served with a selection of seasonal vegetables and potatoes*

Followed by

Christmas Pudding with Brandy Sauce

Lemon Meringue Pie served with Fresh Cream

Brandy Snap Basket with Fresh Fruit Salad and Vanilla Ice Cream

Followed by

Coffee & Mince Pies