



CRAIG MANOR HOTEL

OVERLOOKING LAKE WINDERMERE

FESTIVE FARE MENU

TO START

Melon and Fresh Fruit (V)

served with a duo of mango and raspberry fruit coulis

Smoked Salmon Terrine with Pea Shoots

served with a drizzle of lemon oil

Smoked Duck Salad

sliced smoked duck on a bed of mixed leaves, served with Cumberland sauce

Chef's homemade Chicken Liver Pate

with melba toast and Cumberland sauce

Chef's homemade Pea and Mint Soup (V)

served with golden croutons

MAIN COURSE

Traditional Festive Roast Turkey

with bacon roll, sage and onion stuffing, cranberry sauce and a rich pan gravy, freshly cooked vegetables and potatoes

Poached Fillet of Scottish Salmon

with prawn and English mustard thermidore sauce, freshly cooked vegetables and potatoes

Baked Rump of Lamb

served with a rosemary and mint jus, freshly cooked vegetables and potatoes

Mushroom Stroganoff (V)

served with rice

TO FINISH

Christmas Pudding

with brandy sauce

Sherry Trifle

Brandy Snap Basket

with fresh fruit salad and vanilla ice cream

Coffee and Hot Mince Pies

Pre-order is required one week before the event. 30% deposit is required (non-refundable).