



CRAIG MANOR HOTEL

OVERLOOKING LAKE WINDERMERE

CHRISTMAS DAY LUNCH 2015

TO START

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 a Cumberland sauce

Chef's Homemade Butternut Squash and Coriander Soup

Refreshing Champagne Sorbet

Deep fried Goujons of Plaice
breaded freshly by our chefs and served with lemon and tartar sauce

MAIN COURSE

Traditional Festive Roast Turkey
accompanied by chestnut stuffing, Cumberland chipolata and cranberry sauce

Vegetable Gratin (V)
served with cheese sauce breadcrumbs and parmesan

All dishes accompanied with a
selection of seasonal vegetables and potatoes

TO FINISH

Christmas Plum Pudding
with a traditional brandy sauce

Lemon Posset
served with lady finger and physalis fruit

A Selection of Cheese
with mixed grapes and savoury biscuits

Fresh Coffee and Hot Mince Pies

£62.00 PER PERSON INCLUSIVE OF VAT