



CRAIG MANOR HOTEL

OVERLOOKING LAKE WINDERMERE

FESTIVE FARE 2015

TO START

Seasonal Melon and Fresh Fruit (v)

served with a duo of mango and raspberry coulis

Paisleys Homemade Fish Cake

accompanied with tartar and chilli sauce dips

Sauté Garlic and Blue Cheese Mushrooms (v)

breaded freshly by our chefs and served with lemon and tartar sauce

Chef's Homemade Chicken Liver Pâté

with melba toast and Cumberland sauce

Chef's Homemade Butternut Squash and Coriander Soup

served with golden croutons

MAIN COURSE

Roast Turkey and Bacon Roll

served with sage and onion stuffing, cranberry sauce and rich gravy

Poached Fillet of Scottish Salmon

served with a prawn and English mustard thermidor sauce

Baked Rump of Lamb

served with a rosemary and mint jus

Lentil, Pepper and Mushroom Lasagne

served with a mixed salad or homemade chips

All dishes accompanied with a selection of seasonal vegetables and potatoes



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TO FINISH

Christmas Plum Pudding
with a traditional brandy sauce

Lemon Posset
served with a shortbread biscuit and fresh cream

Brandy Snap Basket
served with a fresh fruit salad and vanilla ice cream

Fresh Coffee and Hot Mince Pies

FESTIVE FARE LUNCH | £19.95 PER PERSON INCLUSIVE OF VAT
(Minimum of 20 guests required to book)

FESTIVE FARE DINNER | £21.95 PER PERSON INCLUSIVE OF VAT
*Advanced booking is required (up to one week prior to the event)