

Christmas Day Lunch

Homemade Leek and Potato Soup
Crème Fraiche

Smoked Fish Platter
Pickled Cucumber, Celeriac Remoulade

Chicken, Duck and Cranberry Terrine
Melba Toast and Red Onion Chutney

Glazed Goats Cheese Crottin
Served in a Filo Basket with Spinach, Sun blush Tomatoes and
a Red Pepper Coulis

Fan of Galia Melon
Mulled Wine Berry Jelly and Gin and Tonic Sorbet

Roasted Cocklakes Turkey Breast
Sage and Onion Stuffing, Cumberland Sausage wrapped in
Smoked Bacon, Cranberry Sauce and Roast Gravy

Roasted Sirloin of Beef
With Yorkshire Pudding, Horseradish Cream and Roast Gravy

Oven Roasted Pheasant Breast
Stuffed with Stornoway Black Pudding Force meat, wrapped in
Pancetta with a Red Wine Reduction

Paupiette of Plaice
Sapphire and Prawns, Lemon and Dill Butter

Vegetable Wellington
Tomato and Basil Sauce

Traditional Christmas Pudding
Brandy Sauce

Mini Dessert Platter
Kendal Mint Cake Cheesecake, Lemon Tart, Sticky Toffee
Pudding, Fruit Pavlova and White Chocolate Ice Cream

Chocolate and Baileys Roulade
Caramelised Hazelnut Crumb

Selection of Cumbrian Cheese
Fruit Chutney, Grapes, Celery and Assorted Biscuits

Fresh Coffee and Petit Fours




HUNDAY MANOR
COUNTRY HOUSE HOTEL


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