

CHRISTMAS DAY MENU

Hosted in our elegant Grey Lady Suite, at IRTON HALL, this Christmas Day Lunch promises an unforgettable experience and everlasting memories.

FIRST COURSE

A CHOICE OF:

BELLY PORK (GF)

Slow-roasted belly of pork with pomme purée, apple sauce, crackling and rosemary jus

SCALLOPS AND KING PRAWN (GF)

A warm salad of buttered king prawn, scallops and pak choi

CREAM OF CHESTNUT MUSHROOM SOUP (GF) (V) (VE)

A velouté of chestnut mushrooms, topped with truffle oil

BEETROOT TERRINE AND WALNUT BRITTLE (GF) (V) (VG)

A beetroot terrine served with vegan cream cheese, thyme and oregano with a walnut brittle

MAIN COURSE

A CHOICE OF:

ROAST TURKEY (GF)

Roasted breast of turkey served with pig in blanket, sage, onion and sausage-meat stuffing, Yorkshire pudding and gravy

VEGETARIAN NUT AND BEAN ROAST (GF) (V) (VG)

Walnuts, pistachios, sunflower seeds, lentils, chick-peas, red kidney beans and red pepper, seasoned with smoked paprika and oregano, with a tomato and basil sauce

BEEF WELLINGTON (SERVED RARE)

Prime fillet steak topped with a duxelle of onions and wild mushrooms, chicken liver parfait, and Parma ham, encased in puff pastry and served with a rich Madeira jus

SALMON EN CROÛTE

Fillet of Scottish Salmon topped with Spinach, wrapped in puff pastry and served with a citrus hollandaise

All main courses are served with roasted potatoes, gratin potatoes and mixed vegetables.

Home-made truffles will be served at the end of the meal.

DESSERT

A CHOICE OF:

CHRISTMAS PUDDING

Served with a brandy cream sauce

WHITE CHOCOLATE, RASPBERRY AND CHAMPAGNE CHEESECAKE

Served with raspberry compote and cream

APPLE AND BLUEBERRY CRUMBLE (GF) (VG)

Served with custard

CUMBRIAN CHEESE-BOARD

A selection of Cumbrian cheeses with grapes, celery, biscuits and chutney

£109.95

PER ADULT

£64.95 PER CHILD

AVAILABLE
12PM – 3PM



When pre-ordering, please tell us if you have any allergies, or whether you require gluten-free alternative dishes.