

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:

CREAM OF CHESTNUT MUSHROOM SOUP (GF) (VE)

A vegan creamy chestnut mushroom soup, drizzled with truffle oil and served with an almond tuille

SMOKED SALMON & POACHED EGG (GFA)

A basil flatbread with smoked salmon rose, soft-poached egg and citrus hollandaise

CHERRY BOURBON PORK SKEWERS (GF)

Diced pork fillet marinated in cherry bourbon and hoisin sauce, served with saffron rice

LOBSTER & KING PRAWN COCKTAIL (GF)

A twist on the old classic, with lobster tail and king prawns in a Marie Rose sauce, served with baby gem lettuce and mixed salad

FETA & TOMATO BRUSCHETTA (VE)

Toasted bruschetta topped with pesto, arugula cherry tomato confit, crushed feta and balsamic glaze

MAIN COURSE

A CHOICE OF:

ROAST TURKEY (GF)

Roasted breast of turkey served with pigs in blankets, sage and onion stuffing balls, Yorkshire pudding and gravy

FILLET STEAK (GF)

Pan-fried 8oz fillet mignon on potato boulangère, with sautéed tenderstem broccoli and Bordelaise sauce

SALMON FILLET (GF)

Crispy-skinned salmon with roasted red beet purée, horseradish and dill cream, fennel and apple Salsa

VEGETARIAN NUT ROAST WELLINGTON (VE)

Walnuts, pistachios, sunflower seeds, lentils, red kidney beans and red pepper, seasoned with smoked paprika & oregano, encased in puff pastry and served with a tomato & basil sauce

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

DESSERT

A CHOICE OF:

CHRISTMAS PUDDING (VE Available)

Homemade Christmas pudding with a brandy cream sauce

STICKY TOFFEE PUDDING (GF Available)

Served with butterscotch sauce and vanilla ice cream

CUMBRIAN CHEESEBOARD

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

BLACK FOREST CHEESECAKE

A chocolate and cherry cheesecake, served with chocolate soil and Chantilly cream

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

£114.95
PER ADULT

£69.95 PER CHILD

AVAILABLE
12PM – 3PM

