

LAURA ASHLEY

HOTELS

THE BELSFIELD



Christmas Day Lunch Menu

1.00pm Champagne reception with hands-on magician / 1.30pm sit down

Starters

Caramelised Jerusalem Artichoke Soup, Burnt Pear & Walnut Granola

Venison & Port Parfait, Westmorland Chutney, Melba Toast

Whisky Cured Chalk Stream Trout, Crisp Leaves, Horseradish Cream, Sourdough Crisps

Roasted Chestnut & Wild Mushroom Beignets, Dark Cherry Sauce (V)

Roasted Beetroot & Goat's Cheese Terrine, Endive & Apple Salad, Blood Orange Gel (V)



Intermediate

Gin & Tonic Granita or Lemon Sorbet



Mains

Roast Breast of Cumbrian Turkey, Pigs in Blankets, Duck Fat Roast Potatoes,
Chestnut & Cranberry Stuffing, Seasonal Vegetables, Rich Pan Gravy

Roasted Sirloin of Fell-Bred Beef, Duck Fat Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Red Wine Jus

Pan Fried Seabass, Celeriac Fondant & Puree, Candied Red Cabbage & Smoked Bacon,
Crispy Leeks, Light Chicken Jus

Wild Mushroom & Roasted Garlic Ravioli, Creamed Leeks, Crispy Kale (V)

Beetroot Wellington, Honey-Roasted Vegetables, Mulled Wine Sauce (V)



Desserts

Traditional Steamed Christmas Pudding, Brandy Sauce

Dark Chocolate & Cointreau Delice, Blood Orange Sorbet

Mulled Berry Cheesecake, Rum & Raisin Ice Cream

Brioche Bread Pudding, Bourbon Caramel Sauce

Cumbrian Cheese Board, Grapes, Artisan Biscuits, Apple & Date Chutney



Tea or Coffee, Festive Petit Fours

£75.00 per person including reception drink, 4 course lunch and tea or coffee / (V) = Vegetarian