



**Eskdale Lodge Christmas Day Menu 2017**

**Starters**

Slow roasted tomato soup, basil pesto, garlic croutons, warm ciabatta

King prawn cocktail served with baby gem, homemade Marie rose sauce,  
smoked salmon and buttered brown bread

Homemade chicken liver parfait, warm crostini, dressed salad and red onion jam

Roasted pumpkin, golden beetroot, walnut and blue cheese salad

**Main courses**

Roast turkey, topside of beef, honey mustard gammon.  
All served with all the trimmings.  
Can also be served as a three meat roast

Pan fried halibut supreme, chive mash, green veg medley, dill butter sauce

Please ask for vegetarian option when booking if required

**Lemon sorbet pre dessert**

**Desserts**

Traditional Christmas pudding served with homemade brandy sauce

Chocolate and orange tart, vanilla cream, mixed berry coulis

Apple and blackberry crumble served with custard

Ice cream selection

Cheese board

**After**

Tea / coffee / mulled wine served with mince pies and homemade chocolate truffles

**59.95 a head for adults**  
**24.95 a head for kids under 12**