

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

LOBSTER AND KING PRAWN (GF)

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

LIGHTLY CURRIED PARSNIP SOUP (GF) (V)

A creamy parsnip soup with a mild curry infusion, topped with white truffle oil and parsnips crisps

BEETROOT TERRINE AND WALNUT BRITTLE (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

An individual Beef Wellington 8oz fillet steak, topped with a wild mushroom and onion duxelle, chicken liver parfait and Parma ham, all encased in puff pastry. 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, mashed 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

£79.95

PER ADULT

£49.95 PER CHILD

AVAILABLE
12PM – 3PM



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