



CHRISTMAS DAY LUNCH

*Please speak to a staff member regarding any dietary requirements.
Pre-order required*

STARTERS

PORT OF LANCASTER SMOKED TROUT (GF)
pickled cucumber, horseradish crème fraîche, dill oil & trout roe

ROASTED DELICA PUMPKIN (VG, GF)
chestnut purée, crispy sage & pumpkin seed granola

PRESSED CONFIT DUCK TERRINE
spiced damson relish, pickled walnut & toasted brioche

APPLEBY CREAMERY CUMBRIAN RAREBIT
caramelised onion, watercress & ale glaze

DAMSON & SLOE GIN SORBET (GF)
mulled winter berries

MAINS

ROAST CUMBRIAN BRONZE TURKEY (GF)
gluten-free sage & apricot stuffing, pigs in blankets & rich turkey gravy

28-DAY DRY-AGED CUMBRIAN SIRLOIN OF BEEF (GF)
potato fondant, roscoff onion purée & red wine jus

ROASTED NORTH ATLANTIC HALIBUT (GF)
chant potato, leek & champagne beurre blanc

WILD MUSHROOM & CHESTNUT PITHIVIER (VG)
fondant potato, charred tenderstem broccoli & red wine shallot jus

*all mains are accompanied with seasonal vegetables & trimmings served to the table:
duck fat roast potatoes · pigs in blankets · buttered Brussels sprouts with pancetta ·
honey roasted carrots & parsnips · braised red cabbage · cranberry sauce*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
brandy sauce & candied orange

VALRHONA DARK CHOCOLATE DELICE (GF)
black cherry & amarena gel

CARAMEL STICKY TOFFEE PUDDING
butterscotch sauce & vanilla bean ice cream

WINTER SPICED PEAR (VG, GF)
mulled wine syrup, almond crumble & vanilla oat ice cream

FRESHLY BREWED COFFEE OR TEA
homemade festive petits fours



DAFFODIL
HOTEL & SPA

