

## New Years eve dinner

### Menu

#### Canapés on Arrival

Pan fried scallop, king prawns with chorizo in garlic and chilli

Creamy wild garlic mushrooms with tarragon served on toasted sourdough

Duo of duck -smoked breast of Cartmel valley duck with a confit duck croquette and cranberry compote

Fantail of melon with a mojito sorbet and fresh raspberries

\*\*\*\*\*

Carrot and butternut squash soup  
or

Homemade Gin and Tonic sorbet  
\*\*\*\*\*

Chefs special slowly cooked lamb shank cooked in red-wine redcurrant and mint served with a reduced sauce served on dauphinoise potatoes with vegetable crisps

Grilled sirloin steak cooked to your liking topped with sautéed mushrooms, tomatoes, watercress with a brandy and wild mushroom cream sauce

Pot roasted guinea fowl with a calvados cream sauce and game chips

Chefs homemade luxury fish pie- a selection of fish, crab, lobster and king prawns topped with creamy mashed potato and gruyere cheese

Butternut squash and sage risotto with parmesan crisps  
\*\*\*\*\*

Trio of Desserts  
Stilton and port  
Tiramisu

Winter berry meringue

Selection of ice creams

Plum pudding and brandy sauce  
\*\*\*\*\*

Coffee or tea and petit fours

£35.00 per person



### Pre order form for Christmas day Lunch

Name .....

Address .....

.....

.....

Telephone.....

Number in Party .....

venison

melon

Fish platter

Soup

Sorbet

Turkey

Beef

Fish

Vegetarian

Christmas Pudding

Trio of Deserts

Sherry Trifle

Ice cream

Stilton and port

Coffee and petit fours

All special dietary requirements catered for please inform us

**Check out our facebook page for all our special offers-like and share!**

## Hampsfell House

### Hotel 2017

Pre Christmas, Christmas  
eve, Christmas day, boxing  
day and new years eve

### *Pre-Christmas lunch 12pm-2pm / dinner 5.30pm-6.30pm*

*\*Chef's homemade soup of the day served with crispy croutons and a warm bread roll*

*\*Creamy garlic mushrooms in a filo basket with dressed salad*

*\*Classic prawn cocktail with Marie rose sauce and brown bread and butter*

*\*Pan fried goats cheese in sesame seeds served on beetroot with a balsamic glaze*

*\*Farmhouse Pate served with homemade chutney and melba toast*  
\*\*\*\*\*

*\*Roast crown of Norfolk Turkey served with chipolata bacon roll, bread sauce, chestnut stuffing, cranberry sauce and pan gravy*

*\*Slowly braised brisket of highland beef cooked in claret with bacon mushrooms and baby onions served on mashed potato garnished with fresh watercress*

*\*Pan fried cornfed chicken with a mushroom duxelle wrapped in parma ham with a Dijon cream sauce*

*\* venison suet pudding served with a rich red wine gravy*

*\*Baked fillet of haddock topped with crayfish tails and prawns in a caper butter sauce*

*\*roasted winter vegetable strudel with mozzarella and a parmesan crust served on a tomato and basil sauce selection of vegetables and potatoes*  
\*\*\*\*\*

*Christmas pudding and Brandy sauce*

*Chocolate and baileys mousse*

*Sherry trifle*

*Vanilla crème Brule with short bread biscuit*

*Mixed berry meringue with winter berries*

*Selection of English lakes ice cream*

*Cheese and biscuits*  
\*\*\*\*\*

*Coffee or Tea served and mince pies*

*Lunch £17.95 for three course including Coffee and mince pies*

*£15.95 for two courses including coffee*

***Please note coffee is not included in the evening and is***

**Tel: 015395 32567**

**Or email**

**enquiries@hampsfellhouse.co.uk**

The following menus are sample menus for our daily pre-Christmas lunch available from Thursday 1st –23rd December inclusive, served between 12pm and 2pm also evening 5.30pm-7.30pm coffee is not included in evening meal price



**Also available in the evening**

We cater for parties from 2-50 people

**Hampsfell House Hotel 2017**

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**Christmas eve menu**

**Available 12pm-2pm Lunch**

**6pm-7.30pm Evening**

- \*chefs homemade winter vegetable soup topped with crispy croutons
- \*poached pear in red wine with a stilton mousse caramelized walnuts and a reduced port dressing
- \*warm seafood gratin a selection of fish and prawns topped with breadcrumbs and melted cheese
- \*chefs homemade duck and Cointreau pate served with homemade chutney and melba toast  
\*\*\*\*\*
- \*Roast loin of Cumbrian pork centred with a black pudding and apple stuffing old Rosie gravy
- \*Slowly cooked Seville orange beef with horseradish dumplings
- \*Cartmel Valley roasted confit duck leg served with a damson gin sauce
- \*pan fried chicken supreme wrapped in bacon with a creamy mushroom sauce
- \*chefs fish of the day topped with crayfish tails and prawns in a caper butter sauce
- \*Chesnut, spinach and blue cheese en-croute

(all the above served with a selection of vegetables and

potatoes )  
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**Sweets**

Tiramisu

Plum pudding and brandy sauce

Vanilla crème brulee

White and dark chocolate mousse

Meringue with winter berries and ice cream

Cheese and biscuits  
\*\*\*\*

Tea/coffee

2 courses and coffee £17.95

3 courses and coffee £19.95

**Christmas day**

**Menu**

Canapés to begin

\*Smoked Holker estate venison with peppered pear, stilton and walnuts with a port reduction

\*Fantail of melon with a strawberry daiquiri jelly and strawberry coulis

\*Hampsfell house fish platter–

beetroot cured gravlax, king prawns, crayfish and fresh crab with a caper and lemon mayonnaise and melba toast  
\*\*\*\*\*

\*Cream of celeriac soup with truffle oil and crème fraiche

Or

\*Homemade damson gin and tonic sorbet  
\*\*\*\*\*

\*Traditional whole roast turkey served with chipolata bacon roll, chestnut and apple stuffing , cranberry and bread sauce and pan gravy

\*Roast strip loin of beef served with a claret, mushroom onion and bacon gravy topped with a Yorkshire pudding and watercress

\*Roast darn of salmon on crushed new potatoes spinach with prawns and crayfish and lemon citrus sauce

\*macadamia and pistachio nut roast with a cranberry Dressing, roasted tomatoes, vegetable crisps and water cress  
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Christmas pudding and brandy sauce

Trio of desserts

Sherry trifle

Stilton and biscuits  
\*\*\*\*\*

Coffee and petit fours £58.00 per person

(Bookings for Christmas day are subject to a £5.00 per person deposit and pre-order by the 23rd of December)

**Boxing day**

**Menu**

Chefs homemade parsnip and apple soup garnished with crème fleche and vegetable crisps

Ring of melon centred with a damson gin sobet and winter berries

Home cured salmon gravlax with prawns caper mayonnaise and melba toast

Roasted goats cheese and figs with parma ham and a port reduction  
\*\*\*\*\*

Roasted Belly of Cumbrian pork served on black pudding with apple compote, mashed potato and old Rosie gravy

Slowly cooked Seville orange beef with a Yorkshire pudding

Beer braised pheasant with leeks, prunes and potatoes finished with calvados cream

Chef's fish of the day with king prawns with a citrus cream sauce

Chestnut, spinach and blue cheese en-croute  
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Christmas pudding and brandy sauce

Trio of desserts

Sherry trifle

Stilton and port  
\*\*\*\*\*

Coffee and petit fours

Two courses including coffee petit fours £23.95

three course including coffee and petit fours £27.95

***Fish and chip suppers and Saturday***

***Steak night available throughout***

***December***

***1st 8th 15th and 22nd December 5.30pm-8pm***

***Fish and chips and a pudding for £12.00***

***Steak night every Saturday night £12.95***