

***Hampsfell house hotel***  
***Pre-Christmas lunch***

**12pm-2pm / dinner 5.30pm-6.30pm a £5 non refundable deposit is required  
per person for all tables of ten or more**

- \*Chef's homemade soup of the day served with crispy croutons and a warm bread roll*
- \*warm breaded brie served with a pineapple and pink peppercorn dressing*
- \*Classic prawn cocktail with Marie rose sauce and brown bread and butter*
- \*ring of melon centered with a poached pear in mulled wine with a winter berry compote*
- \*duck and Cointreau Pate served with homemade chutney and melba toast*  
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- \*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 Cumberland stuffing wrapped in bacon with a red wine and redcurrant jus*  
*\* venison suet pudding served with a rich red wine gravy*
- \*chefs fish of the day with crayfish prawns and capers in a lemon butter sauce*  
*\*roasted butternut squash risotto with parmesan crisps and sage selection of vegetables and potatoes*  
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*Chocolate delice*

*Sherry trifle*

*Toffee and nut meringue*

*Vanilla crème brulee with shortbread*

*Christmas pudding and brandy sauce*

*Selection of English lakes ice cream*

*Cheese and biscuits*  
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*Coffee or Tea served and mince pies*

*Lunch £18.50 for three course including Coffee and mince pies*

*£16.50 for two courses including coffee*

**Please note coffee is not included in the evening and is charged at £2.45 each**