



Hampsfell house hotel

Pre-Christmas menu 2021

***Pre-Christmas lunch 12pm-2pm Wednesday, Friday, Saturday, Sunday
Dinner Monday, Tuesday Wednesday, Thursday Sunday 5pm-7pm must be
booked in advance Friday and Saturday 5pm-8pm***

**Chef's homemade soup of the day served with crispy croutons*

**Creamy garlic mushrooms on toasted sourdough with winter leaves*

**Smoked salmon parcels with a salmon mousse and prawns, Marie rose sauce and melba toast*

**Clementine, mozzarella, rocket and Parma ham salad*

**Chefs liver Pate served with cranberry relish and Scottish oatcakes*

**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 mushrooms and baby onions
Yorkshire pudding served on mashed potato garnished with fresh watercress*

**Pan fried chicken supreme with Parma ham and a tarragon, wild mushroom and garlic cream sauce*

** Navarin of lamb- tender pieces of lamb cooked in red wine with root vegetables and rosemary dumplings*

**Chefs trio of fish topped with prawns and a citrus cream sauce*

**Root vegetable Tatin with candied nuts and blue cheese*

**Roasted butternut squash risotto with sage and parmesan*

Chocolate and black cherry roulade

Tiramisu

Winter berry meringue

Vanilla crème brulee with shortbread

Christmas pudding and brandy sauce

Cheese and biscuits



Two courses £18.95 three courses £21.95 including coffee and mince pies

(This menu is available up to 7pm in the evening, by pre-booking only, Coffee is not included in the evening)

Groups of 10 and above require a pre-order and a £5.00 per person deposit

Festive Afternoon tea at the Hotel From 1st December available every Wednesday, Friday, Saturday and Sunday 1.30pm-5pm

Selection of Dainty Sandwiches, Cranberry scones, clotted cream and jam, cinnamon doughnuts, mini lemon posits, coffee puffs, almond and mincemeat tart with your choice of tea or coffee

£16.50 per person must be ordered at least 24hours in advance

Boxing day 2021

Lunch 12pm-2pm/ Dinner 6pm-7.30pm

- *Chefs homemade butternut squash, sweet potato and carrot soup
with parsnip crisps and crème fraiche
- *Poached pear in red wine with caramelized walnuts
, and a stilton mousse
- *Seafood platter- potted shrimps, crab, smoked trout,
prawns and smoked salmon with marie rose sauce and rye bread
- *Chicken liver pate with fig chutney and crusty farmhouse bread

*Braised steak in madeira with a variety of mushrooms
topped with a Yorkshire pudding and watercress

*Crispy confit duck leg with a plum and damson
gin sauce and game chips

*Slow cooked belly of Cumbrian pork
with chestnut and sage stuffing, apple sauce and cider gravy

*Roasted cod loin wrapped in air dried ham on
spinach with a white wine and dill cream sauce

*Roasted root vegetable, spinach, pine nut and mozzarella strudel
All the above served with a selection of vegetables and potatoes

Toffee and nut meringue

Trio of desserts

Christmas pudding and brandy sauce

Sherry trifle

Cheese and biscuits

Vanilla crème brulee and homemade shortbread

Coffee and homemade chocolates

2courses and coffee £29.00

3 courses and coffee £32.00