



# CHRISTMAS LUNCH AT DALEMMAIN



*Home-cooked festive food, served in the splendour of the Mediaeval Hall,  
decked out for the season with a welcoming log fire*

Served Thursday 30<sup>th</sup> November to Monday 18<sup>th</sup> December  
(Sunday to Thursday), 12-2.15pm

Kitchen Garden Leek and Sweet Potato Soup with Winter Spices (GF)  
*Served with a Chive Scone*

Chicken Liver and Brandy Pate  
*Served with our Beetroot & Apple Chutney and a Freshly Baked Baguette*

Trio of Melon and Mint Fruit Cocktail (GF) (VE)

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Locally-Reared Roast Turkey  
*Served with Homemade Stuffing, Yorkshire Pudding and Chipolata Sausage*

Rich Dalemain Venison Casserole in Red Wine  
*Served with a Yorkshire Pudding*

Lentil and Vegetable Lasagne (V)  
*A wonderful mix of lentils, vegetable and herbs*

*All main courses are also served with Deborah's Roast Potatoes, Yorkshire Pudding, Turnip and Carrot Crush,  
Brussel Sprouts and Braised Red Cabbage, Stuffing and Gravy*

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Traditional Christmas Pudding  
*Served with Brandy Sauce*

Dalemain Special Celebration Trifle  
*With Rhubarb and Strawberries, a combination made in Heaven!*

Meringue Christmas Wreath  
*With Berries and Cream*

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Followed by freshly-brewed Coffee or Tea & Marmalade Fudge  
2 courses-£27.00  
3 courses-£30.00

We are able to cater to a range of dietary requirements, please contact  
[tourism@dalemain.com](mailto:tourism@dalemain.com) with any questions.  
Booking is essential.