



CHRISTMAS LUNCH AT DALEMMAIN



*A home-cooked seasonal treat, served in the splendour of the Mediaeval Hall,
decked out for the festive season with a welcoming log fire*

Served Monday 3rd – Tuesday 18th December
(Sunday-Thursday) from 12-2:15pm

Leek & Sweet Potato Soup

served with a Cheese & Chive Scone - £ 4.20

Chicken Liver & Brandy Pâté with Herbs from the Garden

served with Dalemain's own Tangy Orange Chutney & freshly baked Baguette - £ 4.20

Citrus Melon Cocktail (GF) - £ 4.00

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Locally-reared Roast Turkey

served with Homemade Stuffing, Yorkshire Pudding & Chipolata Sausages

Delicious Beef Casserole

served in a Yorkshire Pudding

Festive Leek, Red Onion & Camembert Parcel (V)

served with a Winter Salad (Contains Pine Nuts)

*All main courses are also served with Roast Potatoes and
a selection of Seasonal Vegetables*

£ 12.50

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Traditional Christmas Pudding

served with a choice of Brandy Butter or Brandy Marmalade Butter

Pear & Ginger Sticky Toffee Pudding

served with Cream

Rhubarb & Orange Meringue

served with Cream

Cheese Platter

served with Crackers and Grapes

£ 5.75

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Freshly-brewed Coffee or Tea & Marmalade Fudge

*All courses are individually priced as above and include
complimentary Coffee/Tea & Marmalade Fudge*

Set meals are available at the following prices:

2 Courses - £ 16.50

3 Courses - £ 20.00

Pre-booking is *highly recommended*

Please call 017684 86450, or email

houseopening@dalemain.com to reserve your place