



CHRISTMAS LUNCH AT DALEMMAIN



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

Served Wednesday 1st – Tuesday 14th December
(Monday-Friday) from 12-1:30pm

Tomato and Roasted Red Pepper Soup
served with a Cheese & Chive Scone

Chicken Liver and Brandy Pate

Served with a Sun-dried Tomato Focaccia Roll

Ruby Grapefruit & Melon Mint Cocktail (GF)

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Locally-reared Roast Turkey

served with Homemade Stuffing, Yorkshire Pudding & Chipolata Sausage

Traditional Cumberland Roast Beef

Served with Homemade Yorkshire Puddings

Mushroom Wellington (VE)

Filled with Spinach and Stilton

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

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Traditional Christmas Pudding

served with Brandy Sauce

Assiette of Puddings

Chocolate Gateau, Creme Patisserie and Mini Fruit

Crumble

Eaton Mess

Served with Cream

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Freshly-brewed Coffee or Tea & Marmalade Fudge

Set meals are available at the following prices:

2 Courses - £ 22.00

3 Courses - £ 25.00

All Lunches include complimentary tea/coffee and Marmalade Fudge

Pre-booking is *essential*

Please call **017684 86450**, or email

houseopening@dalemain.com to reserve your place

The number of places for lunch will be reduced to ensure a safe and comfortable dining experience.