

CHRISTMAS

Dinner in the Café at Lowther

STARTER

Roast Parsnip & Chestnut Soup (vg, gfa)
malthouse bread, crème fraiche & optional crispy bacon bits

Smoked Rainbow Trout Salad (gf)
fig, feta & sticky fig reduction

Game & Prune Terrine (gfa)
salad garnish, winter chutney & crusty bread

MAIN COURSE

Roast Cumbrian Turkey (gf)
honey roasted vegetables, red cabbage, brussel sprouts,
roast potatoes, stuffing, pigs in blankets & cranberry gravy

Wild Mushroom Wellington (vg)
honey roasted vegetables & red wine jus

Cod Loin in Parma Ham (gf)
pea purée, honey roasted vegetables & mustard cream sauce

DESSERT

Christmas Pudding Cheesecake, mulled winter berries & oat cream (vg)
Chocolate Orange Tart, vanilla cream & chocolate shavings
Lowther Apple & Cranberry Crumble, winter spiced custard (gf)

11th, 12th, 19th & 20th December

6.00pm for 6.30pm

On arrival: Glass of Sparkling Wine or Non-Alcoholic Fizz/Bread & Dipping Oils

£40 per person

To book, please go online www.lowthercastle.org

Alcohol and soft drinks available to buy separately

