

# *The Clarke's*

## *Festive Menu*

### STARTERS

**Homemade Soup of The Day**  
With Crusty Roll and Butter

**Duck Liver Parfait**  
Kumquat Marmalade

**Mushroom Ravioli**  
With Pickled Shimeji, Toasted Pine Nut and Truffle Oil

**Morecambe Bay Shrimps**  
Toasted Crostini, Seared Lime and Salad

### MAINS

**Traditional Roast Turkey**  
Figs in Blankets, Sage, Onion & Sausage Stuffing, Roast and Creamed Potato,  
Seasonal Vegetables and Gravy

**Roasted Cumbrian Beef**  
Yorkshire Pudding, Horseradish, Roast and Creamed Potato,  
Seasonal Vegetables and Gravy

**Breast of Cornfed Chicken with Pancetta**  
Saffron Potato, Greens and Wild Mushroom Jus

**Pan Fried Seabass**  
Dill Potato, Samphire and Prawn and Lemon Butter

**Honey Glazed Lamb Rump**  
Roast Carrot and Parsnip, Garlic Mash and Port Wine Jus

**Spiced Vegetable Tagine with Apricot and Chickpeas**  
Served with Herbed Couscous and Garlic Flat Bread

### DESSERTS

**Traditional Christmas Pudding**  
With Brandy Sauce

**Belgian Dark Chocolate and Black Cherry Ganash**  
With Hazelnut Tuille And Vanilla Ice Cream

**Key Lime Pie**  
Crème Anglaise and Pistachio Ice Cream

**Baileys Brulee**  
With Millionaire's Shortbread

**Selection of English Lakes Ice Cream**

*|| Main Course £17.00 || Two Courses £22.00 || Three Courses £25.00 ||*