



christmas
menu

HOUGHTON HALL GARDEN CENTRE

Houghton, Carlisle, Cumbria CA6 4JB

tel; 01228 400610

Starters

Smoked chicken and herb terrine served with caramelised red onion and crusty bread

Roast butternut squash and red pepper soup topped with chilli oil, served with a crusty bread roll (v) (vg)

North Atlantic prawns, cherry tomatoes and red onion served in a trio of gem cups topped with marie rose sauce

Mains

Succulent roast turkey crown with herb stuffing, pigs in blankets, thyme roast potatoes, carrot purée, honey roast parsnips, sautéed sprouts and savoury cabbage served with chefs rich gravy sauce

Pan fried pink trout fillet served with herb new potatoes, sautéed courgette, bell pepper, drizzled with a tomato and herb olive oil dressing and topped with pea shoots

Leek and mushroom pie served with herb new potatoes, sliced fennel and butternut puree.
Finished with crispy kale (v) (vg) (gf)

Desserts

Traditional Christmas Pudding served with brandy sauce

Apple and plum tart served with winter berry compote and vanilla ice cream (v) (vg) (gf)

Lotus biscuit and raspberry cheesecake served with winter berry compote and Chantilly cream

2 Courses £15.95pp 3 Courses £17.95pp

Pre-Booking required
Menu available from 26th November to
24th December; 12pm to 3pm

Booking Form

name of person making the booking			
Mr <input type="checkbox"/> Mrs <input type="checkbox"/> Miss	first name	surname	
party name			
your address			
postcode		tel no.	
date requested		preferred start time	
number of people		number of vegetarians	

menu selection please tick one box for each person for each course	starters			main course			dessert		
	terrine	soup	prawns	turkey	trout	leek pie	christmas pudding	apple & plum tart	cheese cake
name									
totals									

Please complete and return to a member of our Restaurant team