

Village Inn—Christmas Day Lunch

Times: 11:30 am for 12:00 noon & 3:30 pm for 4:00 pm

Menu

Winter Parsnip and Apple Soup, with a horseradish swirl, warm Cumbrian cheese and chestnut scone, & best garlic butter

Hot Smoked Salmon Pâté, with a sliver of homemade gravadlax served with crisp bread, horseradish cream and a sweet date and walnut chutney

Orange and Aged Cognac Duck Liver Parfait, served with sourdough toast, watercress and a plum and apple chutney.



Escalope of Turkey with a sausage-meat and sage stuffing, battered onion rings, served with roast potatoes, minted new potatoes, pigs in blankets, Brussels sprouts tossed in sesame oil, buttered carrots, honeyed parsnips, bread sauce and cranberry sauce - Yum!

Fresh Salmon and Smoked Salmon Fishcakes served with a light champagne and crayfish sauce.

Woodland Mushroom and Smoked Camembert Tagliatelle, topped with rocket, crispy sage and parmesan crisp

Nut Roast
pre-book

Available - please



Traditional Christmas Pudding served with lashings of brandy sauce and rum butter

After Eight Mint Meringue Nest

Eggnog Trifle with Maraschino cherries and chocolate flakes

Stilton and Port Pot, served with grapes, celery, oat cakes and best butter

£55 per adult, £25 per child (under 13)

Brown Sugar—Christmas Day Lunch

Times: 12:00

Menu

Amuse Bouche



Winter Parsnip and Apple Soup, with a horseradish swirl, warm Cumbrian cheese & chestnut scone, & best garlic butter

Christmas 3 Bird Terrine, with spiced Cumberland chutney, Sourdough melba & dressed baby leaves

Pan Fried Marinated Pesto King Prawns on a light salad of cherry vine tomatoes, pickled shallots, basil croutons & toasted pine nuts.

Roasted Beetroot & Thyme Tatin, served with a light goat's cheese mousse, mulled pear & walnut salad



Escalope of Turkey with a sausage-meat and sage stuffing, battered onion rings, served with roast potatoes, minted new potatoes, pigs in blankets, Brussels sprouts tossed in sesame oil, buttered carrots, honeyed parsnips, bread sauce and cranberry sauce - Yum!

Fresh Salmon, Roast Squash & Spinach Wellington, baby vegetable fricassee & a tarragon cream sauce

Leek & Porcini mushroom Tagliatelle bound with egg yolk and parmesan & topped with a roasted chestnut crumb



Traditional Christmas Pudding served with lashings of brandy sauce and rum butter

Brown Sugar 3 Chocolate Yule Log, macerated blackberries & Kirsch sorbet

Yogurt Mousse, Roast Fig Jelly, served with pistachio and honey cream



Coffee & Petit Fours

£65 per adult, £30 per child (under 13)

Party Menu A—Village Inn or Brown Sugar

Menu

Winter Parsnip and Apple Soup, with a horseradish swirl, hot bread, and best garlic butter.

Halloumi Fingers served with a chilli jam



Escalope of Turkey with a sausage-meat and sage stuffing, battered onion rings, served with roast potatoes, minted new potatoes, pigs in blankets, Brussels sprouts tossed in sesame oil, buttered carrots, honeyed parsnips, bread sauce and cranberry sauce.

Woodland Mushroom and Brie Tagliatelle, topped with rocket, crispy sage and parmesan crisp.



Traditional Christmas Pudding served with lashings of brandy sauce and rum butter.

White Chocolate & Raspberry Meringue Roulade

£16.95 per person

Served from 1st to 20th December

Party Menu B—Village Inn or Brown Sugar

Menu

White Onion, Chestnut & Potato Soup, with a horseradish swirl, hot bread, and best garlic butter.

Hot Smoked Salmon Pâté, with a sliver of homemade gravadlax served with crisp bread, horseradish cream and a sweet date and walnut chutney.

Chicken Liver Parfait, served with sourdough toast, watercress and a plum and apple chutney.

Halloumi Fingers served with a chilli jam.



Escalope of Turkey with a sausage-meat and sage stuffing, battered onion rings, served with roast potatoes, minted new potatoes, pigs in blankets, Brussels sprouts tossed in sesame oil, buttered carrots, honeyed parsnips, bread sauce and cranberry sauce.

Woodland Mushroom and Smoked Camembert Tagliatelle, topped with rocket, crispy sage and parmesan crisp.

8oz Ribeye Steak with stilton and port wine sauce, chips, onion rings and stuffed tomato.



Traditional Christmas Pudding served with lashings of brandy sauce and rum butter.

Eggnog Trifle with Maraschino cherries and chocolate flakes.

Stilton and Port Pot, served with grapes, celery, oat cakes and best butter.

Chocolate Orange Mousse. with chocolate flakes

£29.99 per person

Served from 1st to 20th December

Opening Times & Information

Brown Sugar

Christmas Eve: 08:30 to 01:00 am

Christmas Day: 12:00 until late

New Year's Eve: 08:30 to 01:00 am

New Year's Day: 09:00 until late

Telephone: 015394 88260

The Village Inn

Christmas Eve: 09:00 to 01:30 am

Christmas Day: from 11:00 am

New Year's Eve: 09:00 to 01:30 am

New Year's Day: 09:00 until late

Telephone: 015394 43731

The Pig

Christmas Eve: 10:00 to 01:00 am

Christmas Day: 10:00 until late

New Year's Eve: 10:00 to 01:00 am

New Year's Day: 10:00 until late

Telephone: 01539 234010

Party Menus A & B Available at Brown Sugar and the Village Inn

Private Parties can be accommodated on the first and top floor at Brown Sugar and in the side rooms at the Village Inn



We would like to wish all our customers a Merry Christmas and a Prosperous New Year

Christmas Menus 2019

Always ask a senior member of staff or speak to the chef if you have any food allergies, intolerances or special dietary requirements. Nuts and Sesame oils may be used in all dishes

