



# SHARROW BAY

*The Original Country House Hotel*

## Festive Sharrow Through the Ages Lunch

Served from 12pm to 1:30pm  
Monday to Saturday

Join us this Festive Season with friends and family to enjoy our Sharrow Through the Ages Festive Lunch. Our magnificent lakeside location, with our toes almost touching the lake is renowned for award-winning fine dining in the most magnificent setting.

Our Country House Hotel is transformed into a magical winter wonderland, enjoy the views from our Lakeside Restaurant where hopefully the tops of the fells will be dusted with snow.

Our Head Chef Mark Teasdale and his team will be using the best of local and fresh seasonal produce to deliver a perfectly crafted Christmas dining experience.

### Starters

**Pressed Terrine of Ham Hock**  
*Cranberry & Apple Compote*

**Spiced Fillet of Pollock**  
*Confit of Carrot & Anise, Orange & Douglas Fir Emulsion*

**Celeriac & Pear Soup**  
*Apple, Walnut & Stilton Salsa*

### Mains

**Traditional Roast Turkey**  
*Pigs in Blankets, Roasted Potatoes, Seasonal Vegetables,  
Bread Sauce, Sage & Onion Stuffing*

**Escalope of Salmon**  
*Potato Boulanger, Crispy Leeks, Leek & Saffron Coulis*

**Ravioli of Chestnuts, Mushrooms & Spinach**  
*Shallot & Sage Crisps, Chestnut & Sherry Foam*

### Desserts

**Francis Coulson's Famous & Original Sticky Toffee Pudding**  
*Toffee Sauce, Vanilla Ice Cream*

**Coconut Pannacotta**  
*Mango, Pineapple, Passion Fruit*

**Chocolate & Orange Gateau Opera**  
*Caramelised Orange, Marmalade Ice Cream*

Three Courses  
£25 per person

Tea & Coffee with Mince Pies  
£4.50 per person

To book contact Sharrow Bay on 017684 86301  
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