



CHRISTMAS  
FAYRE  
2025  
AT THE

*Broughton*

*Craggs*

*Hotel*

## *Christmas Fayre Menu*

We would like to thank you for your interest in our Christmas Fayre Menu at Broughton Craggs.

Our Christmas Fayre Menu will be available from the 1<sup>st</sup> December to the 21<sup>st</sup> December Monday to Saturdays.

Enclosed is our Christmas Fayre Menu and booking form.  
Should you wish to secure a booking please return your completed form.

Payment is due on the day of event.

### **Broughton Craggs Hotel**

Broughton Craggs Hotel & Restaurant, Craggs Road, Great Broughton, Cockermouth, Cumbria, CA13 0XP  
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# *Christmas Fayre Menu*

## **Winter Warmer**

Homemade Vegetable Soup accompanied with a bread roll and butter.

## **Prawn Platter**

Traditional prawn cocktail served on a bed of seasonal salad topped with rose marie sauce.

## **Christmas Pate**

Smooth duck and orange pate served with seasonal salad, onion chutney, crusty roll and butter.

## **Fruit Platter**

Fan of melon served with fresh fruit and pineapple, drizzled with raspberry coulis.



## **Roast Turkey**

Traditional turkey breast served with sausage bacon wrap and sage and onion stuffing.

## **Roast Beef**

Tender slices of beef served with a Yorkshire pudding.

## **Salmon Fillet**

Poached salmon served with a hollandaise sauce.

(£2.00 supplement)

## **Mediterranean Wellington**

Marinated and roasted vegetables mixed with Mozzarella and encased in puff pastry.

## **Help yourself from our carvery to a selection of:**

Seasonal Vegetables      Roast potatoes  
Creamed Potatoes      Sage and Onion Stuffing  
Rich Gravy and sauces



## **Traditional Christmas pudding and Brandy Sauce**

## **Homemade Eton Mess Cheesecake**

Homemade creamy cheesecake.

## **Chocolate Fudge Cake**

Chocolate Buttermilk Sponge with Chocolate Butter Cream, Chocolate Fudge Icing.

## **Lemon Meringue Roulade**

A combination of rolled soft meringue filled with lemon curd, using Sicilian lemon juice and dairy cream.

## **Duo of Ice Cream**

Duo of Vanilla and Strawberry Ice Cream



**2 Courses - £22.50 per head**

**3 Courses - £27.50 per head**

**Tea/Coffee with Mince Pie - £2.50 per head**

# Christmas Fayre Menu

2025

**Group Name:**

**Food Service Time:**

**Number of Guests:**

*Please enter the required number of selections for each item*

|                           |  |
|---------------------------|--|
| <b>Winter Warmer Soup</b> |  |
| <b>Prawn Platter</b>      |  |
| <b>Christmas Pate</b>     |  |
| <b>Fruit Platter</b>      |  |
| <b>Total</b>              |  |

|                                        |  |
|----------------------------------------|--|
| <b>Roast Turkey</b>                    |  |
| <b>Roast Beef</b>                      |  |
| <b>Salmon Steak</b> (£2.00 supplement) |  |
| <b>Mediterranean Wellington</b>        |  |
| <b>Total</b>                           |  |

|                                                       |  |
|-------------------------------------------------------|--|
| <b>Traditional Christmas Pudding and Brandy Sauce</b> |  |
| <b>Homemade Eton Mess Cheesecake</b>                  |  |
| <b>Chocolate Fudge Cake</b>                           |  |
| <b>Lemon Meringue Roulade</b>                         |  |
| <b>Duo Ice Cream</b>                                  |  |
| <b>Total</b>                                          |  |

|                                                   |  |
|---------------------------------------------------|--|
| <b>Tea or Coffee with Mince Pie (£2.50 Extra)</b> |  |
| <b>Total</b>                                      |  |