

Christmas A La Carte

Starters

Goats Cheese Mousse

Cranberry and Hazelnut Granola, Balsamic Jelly, Baby Watercress

Hoi Sin Slow Cooked Duck

Sesame, Iceberg, Pickled Carrot and Spring Onion

'Bang Bang' Chicken

Chicken in a Peanut and Chilli Sauce, accompanied with Asian Slaw

Smokey Cumbrian Ham Hock Terrine

Bramley Puree, Pickled Granny Smith and Damson Chutney

King Prawn Cocktail

Served with our very own Seafood Sauce

Slivers of Honeydew Melon

Pomegranate and Mango Sauce, Cranberry Sorbet

Intermediate Course

Soup of the Day or Fruit Sorbet

Main Course

Roast Breast of Penrith Turkey

Chipotle Sausage, Sage and Apricot Stuffing, Poultry Gravy

Rack of Cumbrian Lamb

Spiced Butternut Squash Puree, Sage Jus

Pan Seared Venison Haunch

Wild Mushroom, Spinach and Pine Nut Fricasse, Green Peppercorn and Brandy Sauce

Fillet of Seabass

Israeli Shrimp Cous Cous, Parsley Pesto

Breast of Corn Fed Chicken

Cauliflower and Parmesan Cream, Pancetta and Thyme Jus

Root Vegetable Tart Tatin

With Crisp Hallumi

Sirloin Steak

Hand Cut Chips, Tomato, Mushrooms and Onion Rings

£5.00 Supplement

Desserts

Traditional Christmas Pudding

Accompanied with Brandy Sauce

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Cheese and Biscuits

Celery, Grapes and Chutney

Passion Fruit Pannacotta

Roasted Pineapple

Raspberry and Vanilla Brulee

Crisp Homemade Cinnamon Shortbread