

New Year's Eve

MENU

TO START

Prawn and crayfish cocktail, warm bread and butter
Honey roast parsnip soup
Goats cheese bon bons with beetroot
Wild mushroom bruschetta, truffle oil
Gin cured salmon, pickled cucumber and fennel relish, rye bread

THE MAIN COURSE

CHICKEN SUPREME

Tenderstem broccoli, black pudding, mash, jus

ROASTED PUMPKIN RISOTTO

Parmesan croute

PORK STEAK

Apple and sage puree, wholegrain mustard cream sauce, mash, tenderstem broccoli

PAN SEARED SALMON FILLET

Crushed new potatoes, dill and white wine cream sauce, pak choi

10oz SIRLOIN STEAK

Grilled mushroom, vine tomatoes, onion rings, handcut chips, pepper sauce

DESSERTS

Irish liqueur cheesecake, shot of Irish liqueur, pouring cream
Raspberry, white chocolate and lemon meringue, raspberries, clotted cream
Chocolate pastry tart, filled with chocolate and clotted cream, topped with cranberries and raspberries
Cartmel sticky toffee pudding, vanilla ice cream
Selection of cheeses, grapes and chutney

3 Courses £35 per person

£10 deposit per person at time of booking

Pre-orders required by Wednesday 27th December