



£45 PP

CHRISTMAS PARTY NIGHT MENU

ENJOY A COMPLIMENTARY DRINK ON ARRIVAL, FOLLOWED BY A TWO-COURSE DINNER AND LIVE MUSIC.

STARTERS

Creamy Garlic Mushrooms (V)(VGN)(GFA)
Served with toasted schiacciata.

Prawn Cocktail (GFA)
Succulent Atlantic prawns served on a bed of crisp mixed leaves, cucumber and tomato. Topped with a classic marie rose sauce and finished with a wedge of lemon and toasted schiacciata.

Cumbrian Ramekin
Black pudding, sausage meat, and smoked bacon in a creamy apple cider sauce. Served with toasted schiacciata.

Goats Cheese & Caramelised Red Onion Tart (V) (GFA)

MAIN COURSE

Turkey Dinner (GFA)
Roast potatoes, seasonal vegetables, mashed potato, sausage meat stuffing, pigs in blankets, Yorkshire pudding and gravy.

Braised Fetherblade of Cumbrian Beef (GFA)
Seasonal vegetables, mashed potato, creamy leeks, Yorkshire pudding and gravy.

Ho Ho Hot Honey Schnitzel Burger
Breaded chicken drizzled in a hot honey glaze, grilled halloumi, smoked bacon, lettuce and chilli jam. Topped with a pig in blanket and served with chips.

Pan Roasted Salmon (GFA)
Served with crushed herb potatoes, buttered greens and a lemon dill veloute.

Butternut Squash & Sage Gnocchi (V)(VGN)
Butternut squash, crisp sage, toasted hazelnuts, wilted spinach and a sage butter sauce.

DESSERT

Salted Caramel Chocolate Brownie (GFA)
Double chocolate brownie, salted caramel sauce, and pretzel pieces.
Served with salted caramel ice cream.

Bread and Butter Pudding
Served with vanilla ice cream or custard.

Crème Brûlée (GFA)
Winter Berry.
Served with homemade shortbread.

Toffee Apple Torte (GFA)(VGN)
Served with vanilla ice cream.
vegan option available with cream

Too full for dessert?

Enjoy a cocktail instead



Espresso Martini



Salted Caramel Martini



French Martini

A £10pp non refundable deposit
is required on booking

Full Payment and Pre orders due
1st November

Please let us know of any
dietary requirements
GFA - Gluten Free option available
VGN - Vegan option available