

# Christmas Party Menu 2018

## Starters

Curried Lentil and coconut, Artisan Bread (*GF Available*) (*V*)

Tartaflette Toastie, Bacon, Potato, Cumbrian Cheese, Dressed Leaves, Cumberland sauce -  
(*GF Available*)

Homemade Crab Cakes, Citrus Mayonnaise and Coriander Salad

Spring Onion Bhajis with Radish raita (*V*)

## Mains

Roast British Turkey, Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes, New Potatoes, Fresh Vegetables and Rich Gravy (*GF Available*)- **£12.95**

Pan Fried Fillet of Hake, Pea and Pancetta Potato Cake, Mornay Sauce and Seasonal Green Vegetables - **£14.25**

Lakeland Venison and Chocolate Casserole Topped with Scalloped Potatoes, Homemade Pickled Red Cabbage (*GF*)- **£13.95**

Duo of 'Cartmel Valley' Sausages, Thyme and Caramelised Red Onion Mash, Seasonal Vegetables and Red Currant Jus (*GF*)- **£12.95**

Roast Mediterranean Vegetable and Goats cheese Puff Pastry Tartlet, New Potatoes and Roquette Salad (*V*)- **£12.50**

## Desserts

Selection of Local Cheeses, Grapes, Chutney and Crackers (*GF Available*)

Sicilian Lemon Tart, Chantilly Cream and Raspberries

'*Priest Hole*' Boozy Plum Pudding with Rum Butter and Brandy Custard

Sticky Toffee Pudding with Butterscotch Sauce, Thunder and Lightning Ice Cream

**2 Courses £18.00**

**3 Courses £21.00**