



Sunday 9th December 2018

Chef's Homemade Soup of the Day

Wild Mushroom Arancini with a Spicy Tomato Sauce

Smoked Chicken Salad

Prawn Cocktail



Roast of Cumbrian Beef with Roast Potatoes, Yorkshire Pudding & Gravy

Roast Turkey with Roast Potatoes, Cranberry Stuffing & Pigs in Blankets & Gravy

Pan Fried Hake, with Saffron Turned Potato, Baby Onions & Peas in a Vanilla Sauce

Penne Pasta with a Roasted Tomato sauce and Garlic Bread

*All main courses are served with a selection of fresh vegetables and potatoes*



Sticky Toffee Pudding with Vanilla Ice-Cream

Mango Cheesecake with Cream

Apple, Blackberry Crumble with Custard

Chocolate Marquise

*Complimentary Tea or Filter Coffee and After Dinner Mint for diners enjoying all three courses*

One Course £10.95

Two Courses £15.95

Three Courses £19.95

Filter Coffee or Tea £1.75

*This menu can be enjoyed in full or individual courses.*

*For diners wishing to enjoy only one course, this must be a main course; small or children's portions will be charged at £7.95*

*Allergens provided by request - please inform your server of any food allergies or specific dietary requirements*