

CHRISTMAS MENU

Starters

CAPRA FUNGHI

Large oven baked mushroom filled with spinach and topped with creamy goats cheese in a house made Neapolitan sauce

PORK ARANCINI

Roasted pork coated in an apple glaze, blended and mixed with risotto rice and coated in breadcrumbs served on garlic herb sauce

SPICY KING PRAWN BRUSCHETTA

King prawns sautéed with a chilli garlic butter placed on crispy ciabatta finished with rocket and fresh lemon

SOUP OF THE DAY

Honey roast carrot served with a crispy fresh bread roll

Main

CHRISTMAS CALZONE

A classic folded calzone filled with slow smoked pulled turkey, sausage, smoked bacon and stuffing finished with cranberry glaze

RIB-EYE STEAK

supplement £3.00

8oz rib-eye griddled and placed on a creamy butternut squash risotto finished with a rocket coated with truffle oil

POACHED SALMON

Salmon fillet cooked with a lemon and parsley butter and baby prawns placed on a linguine nest

ROASTED STUFFED PEPPERS

Roasted peppers filled with a Mediterranean infused risotto in a tomato sauce served with crunchy garlic ciabatta

Desserts

WHITE CHOCOLATE PROFITEROLES

Delicate choux pastry filled with a sweet chantilly cream, coated in a smooth white chocolate mousse.

BAILEYS TIRAMISU

A classic Italian dessert with a festive twist. Vanilla cream layered with Baileys and coffee infused sponge fingers.

CARTMEL STICKY TOFFEE APPLE CRUMBLE

Cartmel's renowned toffee sauce plays a big part in this hearty apple crumble finished with clotted cream ice cream.

