



# Dining on The Other Side of The Lakes

PRIZES FOR  
THE BEST  
DRESSED  
GUY AND  
GAL

OVERNIGHT  
PACKAGES  
AVAILABLE

# Christmas Events

## Party Nights & Private Function Events No pre-orders necessary

All our party nights will be serving sharing plates to start followed by traditional carvery & desserts. They will also feature themed cocktails & drinks. vegan & vegetarian options available.

Friday 2nd Dec

£34.50  
per person

### Indie Party Night

Featuring local band 'Collision' with indie covers followed by DJ.

Saturday 3rd Dec

£34.50  
per person

### Great Gatsby Centennial Night

Enjoy the glitz & glamour of the roaring 20s. Featuring local legend Miss Cindy Hoten, performing era & modern hits.

Friday 9th & Sat 10th Dec

£34.50  
per person

### Blondie & 80's Party Night

Featuring live band The Curse of Blondie, followed by a DJ playing 80s & 90s pop classics.

Friday 16th & Sat 17th

£34.50  
per person

### Ibiza Party Nights

Featuring live DJ mixing from DJ Systems playing chillout sounds of Café del Mar, followed by dance anthem classics to party the night away.

Friday 23rd Dec

£29.50  
per person

### Northern Soul & Motown Night

Featuring beatniks & bounce soundtrack from a local soul DJ.

Saturday 31st Dec

£55.00  
per person

### New Year's Eve Gala

Local legend crooner Tony Herald, followed by 5 course menu, arrival cocktail & party bags.

Sunday 1st Jan

£29.50  
per person

### Lazy New Year's Day Lunch

Featuring 3 course menu with live entertainment.

### Looking for place to host your event?

All dates other than those listed above are available private events from 10 to 250 people.

Come and talk to us about your requirements & we can create a party and theme just right for you!

## Bistro & Lounge

**Festive Christmas Lunch, Afternoon Tea & Christmas  
Dinner served all throughout December.**

PARTY  
NIGHT MENU  
ONLY

# Christmas & New Year's 2022 Events Menu

No pre-orders necessary

## Sharing Boards

A selection of sharing boards served to each table.

Smoked salmon & crab lollipops, prawn & Marie Rose baby gem cups, peppers stuffed with cream cheese, beetroot-cured Scottish salmon, capers & corniches, tartare sauce

Sliced chorizo, Serrano ham, ham hock & apricot terrine, smoked chicken breast, Mr. Kirkham's Cheshire cheese, Old Edonian Smokey Cheese, borettane onions, marinated olives, plum chutney

Breads & flavoured butters

Individual anti-pasti boards for vegetarians or vegans by pre-order only

## Main Courses

Choose from your main course from our traditional Carvery:

Roasted butternut &  
smoked cheese risotto

Turkey  
crown

Maple roast  
gammon

Slow-braised  
feather blade beef

## Sides

Roast potatoes / Buttery mashed potato / Roasted parsnips & carrots  
Brussels sprouts with pancetta / Cauliflower cheese / Sage & red onion stuffing  
Pigs in blankets / Pan-roasted gravy

## Desserts

White chocolate &  
cranberry baked  
cheesecake

Sticky toffee  
pudding served with  
a scoop of vanilla  
ice cream or  
pouring cream

Panna cotta, spiced  
plum compote,  
shortbread

## To Book

[www.washingtoncentralhotel.co.uk/christmas-new-year/](http://www.washingtoncentralhotel.co.uk/christmas-new-year/)  
01900 65772 | [info@washingtoncentralhotel.co.uk](mailto:info@washingtoncentralhotel.co.uk)

Please include the date you are interested in, the number of people, your contact details and we will get in touch to confirm your booking.



Daily  
Specials  
Available

# Central Bistro Menu

(V) = vegetarian (VE) = vegan (GF) = gluten free (GF\*) = gluten free without accompanying bread  
If you have any special dietary requirements or suffer from any allergic reactions please consult with the staff whilst ordering your food - thank you!  
Daily special available - please ask!

**Lite Lunch Bistro**  
Served from 12:00 - 14:00 Monday - Thursday  
Choose from the dishes marked "LITE"

TWO COURSES	THREE COURSES
<b>£12.95</b>	<b>£17.95</b>

## Afternoon Tea

**£17.95** OR **£21.95** WITH A GLASS OF PROSECCO

Served daily from 14:00 -17:00

Bookings to be made in advance. £10.00 deposit per person required. Vegetarian & vegan options available.

GLASS OF PROSECCO, LAKELAND GIN OR TRACTOR SHED ALE	+	<b>SANDWICHES</b> Ham & Branston pickle — Turkey & cranberry — Beef & red onion — Cheese savoury (V) — Prawn & Marie Rose	+	<b>HOMEMADE SCONES WITH JAM &amp; CLOTTED CREAM (V)</b>	+	<b>HOMEMADE HENS SCOTCH EGG</b>	+	<b>SWEET</b> Coconut & mango panna cotta — Chocolate & hazelnut tart — Mini macaroons — Triple chocolate brownie
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## Sunday Roast

Served every Sunday, 12:00 - 14:00 | 17:00 - 21:00

Choose from dishes marked "SUNDAY". Vegetarian & vegan options available.

SIRLION OF SLOW-ROASTED PRIME LAKELAND BEEF Slow-roasted for 12 hours	-OR-	HALF ROASTED CHICKEN	-OR-	ANY MAIN MARKED "SUNDAY"
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Served with Yorkshire pudding, creamy mash, roast potatoes, fresh seasonal vegetables & rich pan juice

ONE COURSE  
**£13.50** | Child **£7.00**

TWO COURSES  
**£17.50** | Child **£10.00**

THREE COURSES  
**£19.95** | Child **£12.50**

## Starters

BREAD SERVED WITH SAVOURY BUTTER (V)

Diamond rustic petite pain or  
sourdough or gluten free roll

**£4.00**

SOUP OF THE DAY

(V/VE/GF)

Please ask for today's soup

**£6.50 LITE**

CONFIT CHICKEN & HAM HOCK TERRINE (GF)

Served with toasted sourdough,  
chilli & pineapple chutney

**£8.00 LITE**

SUN-DRIED TOMATO, SMOKED BRIE, RED  
PEPPER TWICE-BAKED SOUFFLÉ (V)  
Served with rocket salad & balsamic dressing

**£8.00 LITE**

KING SCALLOPS (GF)  
Wrapped in pancetta with butternut  
squash purée, samphire, pancetta crisps

**£12.00**

SESAME SEED & SOY  
GLAZED DUCK BREAST

Served with pickled wild mushrooms,  
date ketchup & toasted pumpkin seeds

**£10.00**

ROASTED HEN OF THE WOOD'S MUSHROOMS  
(V/VE/GF)

Served with grilled asparagus, avocado &  
cherry tomato salad & pomegranate

**£8.00 LITE**

SCOTTISH SALMON  
CURED IN BEETROOT (GF)  
Served with charred compressed  
cucumber & wild garlic sour cream

**£9.50**

## Classics

PIE OF  
THE WEEK  
Served with  
vegetables &  
creamy mash.  
*Please ask for  
today's pie*

**£15.50 LITE**

VEGETABLE LASAGNE (V) or  
BEEF LASAGNE WITH  
MOZZARELLA CHEESE  
Served with garlic bread,  
salad or chips

STARTER (NO SIDES) **£9.00**  
MAIN **£15.50 LITE**

6OZ PRIME LAKELAND  
BEEF BURGER (GF\*)  
Served with smoked  
bacon, Monterey Jack  
cheese, baby gem  
& pickled gherkin,  
salad, red slaw & chips

**£15.50**

CHARGRILLED  
CHICKEN AND  
BACON STACK (GF)  
Home-made BBQ  
sauce, cheese,  
salad & chips

**£15.50 LITE**

BREADED SCAMPI TAILS  
Served with salad,  
red slaw & chips

**£15.00 LITE**

BEER BATTERED COD GOUJONS  
Served with crushed peas,  
curry sauce & chips

**£16.50 LITE**

SPRING VEGETABLE RISOTTO  
Served with grilled tofu  
& wilted pak choi

**£16.00 (V/VE)**

## Individual Platters

FOUR FISH PLATTER (GF)

Smoked salmon, prawn Marie Rose, tuna  
mayonnaise, crab meat served with salad &  
red slaw with wholemeal bloomer

**£16.50**

MEAT PLATTER (GF)

Succulent turkey, roast ham, beef or chicken,  
served with pickles, Branston pickle, Eden cheese,  
red slaw & diamond rustic petite pain

**£15.50**

VEGAN PLATTER (V/VE/GF)

Coriander hummus, marinated olives, roasted peppers, artichoke  
hearts, wild mushrooms in garlic, lime & chilli smashed avocado,  
balsamic pickled onions & lemon pesto mayonnaise

**£14.50**

## Steaks

20 DAY AGED LOCAL GRASS-FED STEAKS (GF)  
supplied by Lindsay's of Cokermonth

8OZ FILLET - **£34.50**

10OZ RIBEYE - **£30.00**

10OZ SIRLOIN - **£30.00**

All steaks are served with beef tomato filled with  
a bacon & red onion compote, grilled portobello  
mushroom Tenderstem broccoli & chips

Please choose a sauce to accompany your steak:

PEPPERCORN, BLUE WINNOW BLUE CHEESE  
MUSHROOM, GARLIC OR CHIMICHURRI

## Something Special

CRISP SEABASS FILLET  
WITH KING PRAWNS (GF)

Served with saffron potatoes,  
roast chicory & sauce vierge

**£19.00**

HERB-CRUSTED LOIN OF FELL BRED LAMB

Served with gnocchi & peas

**£19.50**

CHICKEN SUPREME  
WITH MUSHROOM FOAM

Served with charred asparagus  
& potato fondant

**£17.50**

BAKED AUBERGINE &  
RATATOUILLE VEGETABLES (V/VE)

Served with crispy polenta chips & basil oil

**£16.00**

ROAST DUCK BREAST (GF)

Served with crispy leg croquettes with  
cherries & almonds

**£19.50**

## Sandwiches

£7.75 each

Choose from wholemeal, white bloomer bread, sourdough or gluten free sliced bread

CHICKEN BREAST, CHILLI  
& SMASHED AVOCADO  
—  
ROAST BEEF & HORSERADISH

HOME-BAKED HAM  
—  
ROAST TURKEY & CRANBERRY SAUCE  
—  
CHICKEN BREAST, LETTUCE & MAYONNAISE

CHEDDAR WITH ONION, TOMATO  
OR BRANSTON PICKLE (V)  
—  
EGG & TOMATO (V)

## Fish Sandwiches

TUNA MAYONNAISE  
£8.50

SMOKED SALMON WITH SMASHED  
AVOCADO & CREAM CHEESE  
£10.00

PRAWN MARIE ROSE  
£10.00

Sandwiches served only between 12:00 - 14:00

## Flatbreads & Wraps

All served with side salad & red slaw

SAUTÉED WILD MUSHROOMS (V / GF)  
Chargrilled halloumi

CHICKEN BREAST & CRISPY BACON  
Smashed avocado &  
garlic mayo  
£12.50

BBQ JACKFRUIT (V/VE)  
Tofu  
£10.00

ROASTED PEPPER &  
ARTICHOKE HEARTS (V/VE)  
Served with lemon pesto  
mayonnaise  
£10.50

PANKO BREADED CURRIED COD FINGERS  
Crispy shredded leaves &  
tartare sauce  
£12.50

SHREDDED DUCK LEG  
Stir-fried red onions &  
spinach in a hoisin sauce  
£11.50

## Sides

BUTTERED SPINACH (V) (GF) £3.75 / SEASONAL VEGETABLES (V) (GF) £3.75 / BEER BATTERED ONION RINGS (V) £4.25 / SEASONAL SALAD BOWL (V) (GF) £4.50  
RED SLAW (V) (GF) £1.50 / CHARRED ASPARAGUS IN CAPSICUM BUTTER £5.50 / KING PRAWNS WITH GARLIC ROASTED CHICORY £7.50 / NEW POTATOES (V)  
£4.50 MASHED POTATOES £4.50 / SAUTÉED NEW POTATOES £4.50 / CHIPS OR SWEET POTATO FRIES £4.50 / GARLIC BREAD (V) £4.50 ADD MOZZARELLA £1.00

## Homemade Dips & Sauces

CURRY (GF) £2.50 / BBQ (V) £2.50 / GARLIC MAYO (V/ GF) £2.50 / SWEET CHILLI (V) £2.50 / PEPPERCORN & BRANDY (V/ GF) £3.50  
STILTON CREAM (V/ GF) £3.50 / GARLIC MUSHROOM (V/ GF) £3.50 / CHIMICHURRI £3.50

## Cheese Board

All produced at the Appleby Creamery in Cumbria

£13.00

Served with homemade chilli & pineapple chutney, biscuits, celery & grapes

THREE CHEESES £10.50  
FIVE CHEESES £12.50

BLUE WHINNOW  
A firm but buttery texture, this cow's  
milk cheese has a nutty flavour  
and a deliciously sharp aftertaste

EDEN CHIEFTAIN (V)  
A creamy, hard-pressed cow's milk  
Cheddar type cheese with a  
well-rounded flavour

FLAKEBRIDGE (V)  
This modified "red Leicester" cheese is  
smooth and firm, with a flaky texture  
and subtle taste

OLD APPLEBIAN  
A crumbly open-textured cheese with a  
pronounced lemony flavour and  
a lingering aftertaste

EDEN SMOKIE (V)  
Smoked organic Brie, cold smoked  
using a blend of apple & oakwoods. A  
perfect balance with rustic refinement

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## Ice Cream

Luxury English Lakes Ice Cream

MADAGASCAN VANILLA / THUNDER & LIGHTNING / DEATH BY CHOCOLATE  
CRUSHED STRAWBERRY / RUM & RAISIN / PISTACHIO / CAPPUCCINO

Two scoops  
LITE

Choose three scoops  
**£5.95** LITE / SUNDAY

Additional scoop added to any dessert  
**£1.95**

## Desserts

DARK CHOCOLATE &  
HAZELNUT TART  
Served with strawberry, pink  
peppercorn & crushed  
strawberry ice cream  
**£8.00** LITE / SUNDAY

APPLE, RHUBARB, &  
RASPBERRY CRUMBLE  
Served with  
vanilla custard  
**£8.00**

STICKY TOFFEE  
PUDDING  
Butterscotch sauce  
**£8.00** LITE / SUNDAY

MANGO & COCONUT  
PANNA COTTA  
Served with caramelised  
pineapple & shortbread  
**£8.00** LITE / SUNDAY

## Hot Drinks

All teas & coffees presented with homemade cookie

SPECIALITY TEAS  
**£3.50**

A POT OF ENGLISH TEA  
**£3.50**

HOT CHOCOLATE  
**£3.95**



## Bruce & Luke's Coffee

**£3.95**

Bruce & Luke's are a local coffee producer based out of Carlisle that have quickly grown to a national level with their top quality, delicious range of signature small batch roasted coffees

AMERICANO  
(OR LONG BLACK)

FLAT WHITE

ESPRESSO

LATTE

MOCHA

CAFETIERES OF FRESHLY  
ROASTED COFFEE

CAPPUCCINO

LIQUEUR COFFEE  
25cl **£6.25** / 50cl **£8.95**

- All coffees are available as skinny or decaf -

