

Valentine's Six Course Tasting Menu @ Central Bistro



And don't worry—this is a hearty tasting menu with a choice, ensuring you leave fully satisfied!

Dates Available: Thursday 13th – Sunday 16th February 2025

Served: 17:00 – 21:00

Price: £45.00 per person

Enhance your experience with:

- Matching 3 Cocktails: £40.00 per person
- Matching 3 Wines: £30.00 per person
- Overnight package including bed and full English breakfast, glass of fizz on arrival, six course tasting menu and use of the pool and gym: **ONLY £199 per couple**

Join us for a memorable Valentine's experience led by Head Chef Mike, where our talented team will treat you to a journey of incredible flavours. Our tasting menu features six carefully crafted dishes designed to excite your taste buds and showcase the finest of West Cumbrian fine dining. And don't worry—this is a hearty tasting menu with a choice, ensuring you leave fully satisfied!

Limited places available!

Book online now or call 01900 65772.

£10.00 deposit per person and pre order required.

Valentines Six Course Tasting Menu

ONE - To begin

- Baked Camembert, red onion and sultana jam, sourdough crisps and breadsticks V
OR
- Pan seared duck breast, celeriac remoulade, charred chicory, orange reduction GF

The Other Side of The Lakes

+44 (0) 1900 65772 | washingtoncentralhotel.co.uk | info@washingtoncentralhotel.co.uk

Washington Central Hotel Ltd, Washington Street, Workington, Cumbria, CA14 3AY

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TWO - From the sea*

- Atlantic cod loin, crushed peas, crisp leaks, warm homemade tartar sauce
GF
OR
King scallops, butternut purée, smoked black pudding, chive foam GF

THREE – Soup

- Cream of vegetable soup V / GF
Or
- Beef brisket, French onion soup, Parmesan crisp

FOUR - From the Farm

- 6oz fillet steak, triple cut pont neuf , tender stem broccoli, haggis beignets, green peppercorn sauce of black dub blue cheese and port sauce
OR
- Lakeland lamb loin, roasted shallots, glazed carrots, Dauphinois potatoes, rosemary jus GF
OR
- Celeriac au poivre pepper celeriac, baby spinach, hash brown, port and mushroom sauce V VE

FIVE - Palette cleanser

- Yuzu curd choux bun
OR
- Strawberry sorbet GF

SIX – Dessert

- Dark chocolate fondant with a milk chocolate sauce and crushed honeycomb
OR
- Strawberry Mille-Feuille, pepper strawberries, homemade basil ice cream, brandy snap

We will also be serving our Central Lounge menu for a limited number of places in the lounge – Menu Here

* (V) = vegetarian (VE) = vegan (GF) = gluten free (GF*) = gluten free without accompanying bread/gluten free option available upon request. If you have any special dietary requirements or suffer from any allergic reactions please consult with the staff whilst ordering your food. We can offer Vegan options please ask.

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