

CENTRAL RESTAURANT – APRIL SEASONAL SPECIALS



Starters

Roast Sweet Potato and Carrot Soup - topped the toasted caraway seeds (V) (V)
£7.50

Terrine of Chicken 2 Ways - pulled chicken and vegetable smooth chicken liver pate, pickled beets, sourdough, plum chutney
£11.50

Home Cured Scottish Salmon - flavoured with lakes gin and juniper, rocket, Parmesan and caper salad GF
£12.00

Baked Goats Cheese, Apple and Sultana Salad - candid walnuts, honey and balsamic dressing
£10.50

Mains

Chicken and Mushroom Shortcrust Pastry Pie - with fresh vegetables, chips or mashed potatoes and gravy
£19.00

Slow Braised Pork Cheeks - black pudding potato puree, honey roast parsnips, tender stem broccoli, port wine pan juices
£20.00

Chicken Ballantine - filled with wild mushrooms and bacon, wrapped in Parma ham, Parmesan croquette, spinach, red pepper sauce
£21.50

Roast Monkfish, King Prawn and Squid Ink Risotto - samphire, chive butter sauce
£24.00

Butternut Squash and Root Vegetable Terrine - served with new potatoes, vegetable gravy
£18.50

Desserts

Baked Vanilla and Raspberry Cheesecake - fruit coulis and honeycomb
£8.50

Choux Pastry Profiteroles - filled with a Chantilly cream, topped with milk chocolate sauce
£8.00

The Other Side of The Lakes

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