

CENTRAL BISTRO - FESTIVE MENU

FREE UNLIMITED SIDES

- **THREE COURSES: £36.00 (£30.00 BEFORE 17.00)**
- **TWO COURSES: £30.00 (£25.00 BEFORE 17.00)**
- **ONE COURSE: £22.00 (£20.00 BEFORE 17.00)**

STARTERS

- **ROASTED CAULIFLOWER & STILTON SOUP** WITH STILTON CROUTE OR VEGETABLE SOUP WITH WARM ROLL & BUTTER - V, GFO
- **SLOW ROASTED PORK BELLY** WITH CELERIAC PUREE, BLACK PUDDING CRUMB, BURNT ONION & CHILLI JAM
- **HOT SCOTTISH SMOKED SALMON, NORWEGIAN PRAWN & CHILLI CRAB SALAD** WITH PICKLED CUCUMBER & RYE BREAD - GFO
- **MUSHROOM PARFAIT** WITH PICKLED SHALLOTS, MARINATED SHIITAKE WITH FOCACCIA BREAD – V, VE
- **PAN-SEARED DUCK SESAME SEED BREAST** WITH CHARRED BABY GEM, ORANGE, GINGER & SOY GLAZE - GF
- **CUMBERLAND SAUSAGE & HAGGIS SCOTCH EGG** WITH CHICKEN MAYONNAISE, CRISP LETTUCE & PARMESAN SALAD
- **VEGAN CRANBERRY & ROSEMARY FOCACCIA** WITH OLIVES, HUMMUS, BALSAMIC ONIONS & OLIVE OIL – V, VE

MAINS

- **TRADITIONAL ROAST** WITH YORKSHIRE PUDDING, CUMBERLAND SAUSAGE & BACON CHIPOLATAS, SAGE & ONION STUFFING AND PAN JUICE (CHOOSE 1 - GFO)
 - **EDEN VALLEY TURKEY**
 - **BRAISED FEATHER BLADE OF CUMBRIAN BEEF**
 - **MAPLE CURED GAMMON**

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- **ATLANTIC SEA TROUT** ON BUTTERED SAMPHIRE WITH KING PRAWNS & CHERVIL BUTTER SAUCE - GFO
- **SLOW BRAISED LAKELAND LAMB SHANK** WITH ROSEMARY PAN JUICES
- **CELERIAC AU POIVRE** WITH BABY SPINACH, HASH BROWN & MUSHROOM SAUCE – V, VE
- **8OZ FLATIRON STEAK** WITH HONEY ROASTED SHALLOTS, TOMATO & BACON COMPOTE, FIELD MUSHROOMS, SERVED WITH PEPPER SAUCE, STILTON & PORT SAUCE, OR GARLIC BUTTER - £3.50 SUPPLEMENT
- **VENISON STEAK** WITH SWEET AND SOUR BRAISED RED CABBAGE, PARSNIP PURÉE, AND CHOCOLATE SAUCE (GF) - £3.50 SUPPLEMENT

ALL THE ABOVE SERVED WITH FREE UNLIMITED SIDES

- **CHANTRY CARROTS, BROCCOLI, SPROUTS, HONEY ROASTED PARSNIPS**
- **THYME ROAST POTATOES**
- **CREAMY MASHED POTATOES**
- **8OZ TRADITIONAL BEEF BURGER** WITH CHEDDAR, LETTUCE, PICKLES & ONION RINGS IN A BRIOCHE BUN, SERVED WITH SALAD, RED SLAW & CHOICE OF CHIPS/FRIES
- **VEGETABLE OR BEEF LASAGNE** WITH SALAD, GARLIC BREAD & CHOICE OF CHIPS/FRIES
- **BREADED SCAMPI TAILS** WITH SALAD, RED SLAW & CHOICE OF CHIPS/FRIES

DESSERTS

- **STICKY TOFFEE PUDDING** WITH RICH BUTTERSCOTCH SAUCE
- **CHRISTMAS PUDDING** WITH BOOZY RUM SAUCE
- **FESTIVE CRUMBLE** WITH APPLE, ORANGE, CRANBERRY & SPICES, SERVED WITH VANILLA SOY CUSTARD – V, VE

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- **TRIPLE CHOCOLATE BROWNIE** WITH MINT CARAMEL & HOMEMADE HONEYCOMB MILK CHOCOLATE SAUCE – GF
- **LEMON & CRANBERRY POSSET** TOPPED WITH CRUSHED MERINGUE & GINGERBREAD BISCUIT
- **THREE HILLS GELATO SUNDAE** – BUILD YOUR OWN:
 - GELATO (3 SCOOPS): SOUR CHERRY, VANILLA, LEMON CURD, HONEYCOMB, CHOCOLATE, RUM & RAISIN, STRAWBERRY
 - TOPPINGS: HOMEMADE HONEYCOMB, MERINGUE SHARDS, CRUSHED KIT KAT OR OREOS, FRESH BERRIES, MARSHMALLOWS, BROWNIE CHUNKS
 - SAUCES: CHOCOLATE, BUTTERSCOTCH, RASPBERRY RIPPLE

CHEESES

- **CHEESE SELECTION (£3.50 SUPPLEMENT)** - TORPENHOW FARMHOUSE DAIRY CHEESES
- **BINSEY RED** – FIRM, RED LEICESTER-STYLE CHEESE
- **DARLING HOWE BRIE** – SOFT, CREAMY CHEESE WITH SUBTLE CITRUS NOTES
- **APPLEBY BLACKDUB BLUE** – MEDIUM SOFT CHEESE WITH RICH, CREAMY TEXTURE

SERVED WITH HOMEMADE CHUTNEY, CELERY, GRAPES & A SELECTION OF BISCUITS

WHY NOT TRY A GLASS OF KOPKA LATE BOTTLED VINTAGE PORT WITH YOUR CHEESE BOARD FOR £6.75 (50ML).

**NEW YEARS EVE - 6 COURSE TASTING MENU
OFFERING CHOICE FOR EVERY COURSE AND A
WELCOME COCKTAIL - £55.00 PER PERSON**