

CHRISTMAS DAY - £40.00 per head

MENU

½ Crispy Aromatic Peking Duck

Accompanied with cucumber, shredded spring onion, Chinese pancakes and hoi sin sauce

Queen Scallops

Pan fried in butter balanced on a bed of black pudding accompanied with a cauliflower puree

Goats Cheese Tart

Filled with caramelized red onion and toasted chestnuts resting on a bed of micro-leaves served with a balsamic drizzle

British Sirloin Beef Bruschetta

Slices of marinated sirloin steak topping a crusty ciabatta served with fried mushrooms and grilled Stilton Cheese

Cullen Skink

Scottish Soup made from Smoked Haddock, Milk and Potato topped with fresh chives

Hartley's Champagne Sorbet

SERVED FROM THE CARVERY

Whole Cumbrian Turkey stuffed with sausagemeat, sage, onion and cranberry stuffing

Roasted Silverside of British Beef marinated in garlic and English mustard

Jack Daniels and honey glazed Ham joint

Bridge Inn Vegetable Nut Roast resting on a bed of tomato coulis

Duck Fat Roasted Potatoes

Creamed Mashed Potatoes

Parsnips in maple syrup

Carrot and Turnip

Brussel Sprouts

Pigs in blankets

Yorkshire Puddings

A Selection of Desserts
