

Christmas

AT THE BRANTWOOD

STARTERS

Cauliflower and Parsnip soup

Served with crusty bread (GFA)

Prawns with smoked salmon

Prawns in Marie-rose dressing, with a crusty bread (GFA)

Chicken liver pate

Home-made pate accompanied with Christmas chutney and toast (GFA)

Crab cakes with a sweet chilli dip

Served with salad

Creamy garlic mushrooms

Served with crusty bread (GFA)

MAINS

Roast Lakeland turkey with stuffing

Roast potato, Brussel sprouts, dauphinoise potatoes, carrots, cranberry sauce and a pigs in blanket accompanied with a rich homemade gravy (GFA or vegetarian alternative)

Slow cooked steak and real ale pie

A proper homemade pie! with dauphinoise potatoes and vegetables (or chips if ordered!)

Grilled Salmon

With prawn, brandy & lobster sauce, potatoes and vegetables (GFA)

Pork fillet in a creamy apple and cider sauce

Served with roasted new potatoes and vegetables (GFA)

Mushroom, cranberry & brie wellington

With potatoes, vegetables and redcurrant jus (V)

Selection of homemade desserts

Freshly ground coffee and Kendal mint cake!

2 courses inc. coffee/tea £25 · 3 courses inc. coffee/tea £30



Brantwood · Stainton · Penrith · Tel. 01768 862748 · enquiries@brantwoodhotel.co.uk · brantwoodhotel.co.uk

Now taking bookings for our: Christmas menu (December 1st through to the 24th); New Year's Eve dinner and fireworks;
New Year's Day Sunday lunch BOOK EARLY TO AVOID DISAPPOINTMENT