



Festive a la carte menu. Served at Lunch and Dinner from the 1st of December until the 23rd of December 2020.

To start...

Curried parsnip and apple soup, toasted almonds, sweet and sour sultanas. V £6

Whipped Eden Valley goat's cheese, warm marinated beets, sticky walnuts, pumpkin seeds and mulled wine dressing. V £7

Home made partridge and sticky pear black pudding, celeriac and pear puree, sage and apple sauce. £9

A little jar of potted goose, cranberry and orange chutney and brioche toast. £7

Linguine of king prawns and smoked Scottish salmon, cherry tomatoes and wood roasted red peppers. £9

To follow...

Butter roasted breast of hazelnut crusted local pheasant, butternut squash and wild mushroom risotto, Madeira sauce, hazelnut and truffle dressing. £18

Roast loin of monkfish wrapped in Italian ham, sticky braised Cumbrian oxtail fritter, parsnip puree, red wine and shallot sauce. £21

Pan fried sea bass, winter vegetable, king scallop and potato chowder, lobster pesto. £17

Slow cooked shin of Cumbrian beef, smoked mashed potato, baby onions and bacon, red wine sauce and parsnip crisps. £18

Wild mushroom and autumn vegetable risotto, Madeira juices and Thornby Moor Farmhouse cheddar cheese crackling. V £15

On the side...

Proper home cut chips. £3

Four and twenty carrots. £3

Buttered Brussel sprouts and bacon. £3

ALLERGIES & INTOLERANCES

Please ask about the ingredients in your meal, when making your order. Please be aware we cannot accommodate all allergies & intolerances without prior knowledge Thank you

All our artwork is by local artists and are available to purchase

Please ask a member of staff for more information.

Four and Twenty, 42 King Street, Penrith, CA11 7AY