



**Festive set menu. Served at Dinner, Tuesday to Thursday and Saturday lunches from the 1<sup>st</sup> of December until the 23<sup>rd</sup> of December 2020.**

### **To start...**

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

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

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

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

### **To follow...**

Butter roasted turkey breast, Festive trimmings.

Pan fried sea bass, winter vegetable and potato chowder, lobster pesto.

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

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

### **To finish...**

Caramelised white chocolate mousse, toffee apple compote and cinnamon crumble.

Home made Christmas pudding, rum sauce and whipped brandy butter.

A selection of cheese from the Courtyard dairy Settle, suitable accompaniments. (£3 supplement.)

Passion fruit crème brulee.

**Two courses £20, three courses £25.**

#### **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***