



CHRISTMAS DAY *Menu*

STARTERS

- APPLE AND CELERIAC SOUP (GFA) Served with Girolle mushrooms and artisan bread
- SMOKED SALMON TARTARE With pickled cucumber and a brown shrimp butter sauce
- PORK, PISTACHIO & APRICOT TERRINE (GFA) Served with piccalilli and toasted sourdough bread
- TWICE BAKED CHEESE SOUFFLÉ (V) Thornby Moor cheddar soufflé, served with a cheese sauce

SECOND COURSE

- RASPBERRY & SORREL SORBET (V) (GF)

MAIN COURSE

- SUCCULENT CUMBRIAN TURKEY CROWN (GFA) Served with all the trimmings, including home-made pigs in blankets, stuffing, rich pan gravy and a cranberry purée
- PAN FRIED FILLET OF HAKE (GF) Served on a bed of crushed new potatoes, accompanied by seasonal vegetables, with a white wine and parsley sauce
- SLOW COOKED BEEF SHORT RIB (GF) Served with roast potatoes, creamed potatoes, roasted root vegetables and a red wine gravy
- MUSHROOM, CRANBERRY AND BRIE WELLINGTON (V) Served with creamed potatoes, seasonal vegetables and a rich vegetarian gravy

DESSERTS

- BRIDGE INN CHRISTMAS PUDDING (V) Served with brandy sauce
- BRIDGE INN SHERRY TRIFLE (V) Coffee sponge topped with sherry cream and chocolate shavings
- DARK CHOCOLATE TORTE (V) (GF) Served with raspberry coulis and 'English lakes' Madagascan vanilla ice cream
- CHEESE AND BISCUITS (V) (GFA) A selection of Cumbrian cheese, accompanied by crackers, apple, celery, grapes and chutney
- ICE-CREAM SUNDAE (V) (GFA) A selection of 'English Lakes' ice cream, served with a wafer biscuit

TO FINISH

All served with a Fine Tawny Port and home-made Mince Pies