**The Castle Bar Menu @ £20.00 per person**

Friday 21st April 2017– 7.00 for 7.30 pm

Dress: smart casual

Starters

Creamy vegetable soup topped with croutons, served with a Coffee Kitchen roll (v)

(avgf without croutons & roll)

Chicken liver parfait, served with tomato & apple chutney and toasted garlic and

rosemary focaccia (avgf without focaccia)

Duo of fanned melon and fruit compote (v) (gf)

Mains

Roast beef, served with duck fat roast potatoes, creamy mashed potatoes, seasonal

vegetables, Yorkshire pudding and rich pan gravy

(avgf with new or extra mashed potatoes, no Yorkshire pudding & gravy to order)

Pan fried chicken breast served with duck fat roast potatoes, creamy mashed potatoes,

seasonal vegetables, Yorkshire pudding and rich pan gravy

(avgf with new or extra mashed potatoes, no Yorkshire pudding & gravy to order)

Creamy wild mushroom risotto, finished with tarragon, topped with

Gruyere shavings (v) (gf)

Desserts

Sticky toffee pudding with butterscotch sauce served with cream or ice cream

White chocolate and raspberry cheesecake, served with cream or ice cream

Vanilla pannacotta with fruit compote (gf)

**Followed by Tea or Coffee**

**(v) vegetarian**

**(gf) gluten free**

**(avgf) available gluten free**

**If you suffer from any food allergies or intolerance, please let us know**

**14 Market Place, Cockermouth, Cumbria. CA13 9NQ**