



December Pre Theatre Menu

Available before shows 5.30pm-6.30 pm

2 Courses £31 / 3 Courses £37 per person

Please book online at grantsofcastlegate.co.uk or call 01768 895444

Starters

Slow Roasted Tomato Soup with Basil Oil and Sourdough (v,vg,df, gf available)

Ham Hock Terrine, with Damson and Apple Chutney, Rocket and Crusty Bread (df,gf available)

Trio of Fish- Lobster Croquette, Crayfish Cocktail, Smoked Scottish Salmon, Pickled Veg **£2 supplement**

Bourbon and Maple Southern Fried Chicken with Ranch Sauce

Mains

Roast Turkey, Cranberry Stuffing, Roast Potatoes and Traditional Trimmings (df,gf available)

Pork- Crispy Belly, Braised Cheek, Cumbrian Sausage, Cider, Apple + Bacon, Dauphinoise Potatoes

Herb Crust Scottish Salmon, Crushed Baby Potatoes, Pea Puree, Bacon Crisp

Wild Mushroom Risotto with Truffle Oil and Parmesan Crisps (v,gf, (vg and df available)

Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries and Garlic Butter (gf) **£8 supplement**

Add a Peppercorn Sauce or a Blue Cheese Rarebit (gf) **£3 supplement**

Sides (£4.5 supplement each)

Skin On Fries (v,vg,gf,df)

Dauphinoise Potatoes (v, gf)

Tender-stem Broccoli with Almonds (v,vg,df,gf)

Poached Carrots with Sesame (v,vg,df,gf)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Madagascan Vanilla Ice Cream (v)

Dark Chocolate Cremeaux with Toasted Almonds and Highland Tablet (v,gf)

Rhubarb Crumble Tart with Ginger Ice Cream

A Selection of Local Cheeses with Chutney, Apple and Artisan Biscuits (gf available) **£4 supplement**