

CHRISTMAS



THE FLEECE INN

CHRISTMAS MENU 2017

STARTERS:

Homemade leek & potato soup with warm ciabatta Chicken liver pate with red onion chutney & toast Whole Camembert with cranberry sauce & toast Baked mushroom pot with Yorkshire Blue cheese

MAINS:

Traditional roast turkey, with homemade Yorkshire pudding & all the trimmings

Wild mushroom & goats cheese risotto

Salmon fillet with a king prawn & dill butter

Slow roasted lamb shank in red wine & rosemary sauce

(All main meals served with roast potatoes, seasonal vegetables & mash)

PUDDINGS:

Traditional Christmas pudding with brandy sauce
Cartmel sticky toffee pudding
Salted caramel profiteroles
Mature Cheddar & Yorkshire Blue cheeses with biscuits & celery

To finish – warm mince pies

2 COURSES - £15.25 3 COURSES - £18.50

Served 1st - 24th December

