



# PENNINGTON HOTEL

## Celebration New Year's Eve Dinner

### A Taste of Gin Gourmet Menu

designed by our Talented Head Chef Helen

*Arrival* – Sparkling Gin Fizz Cocktail

*Amuse Bouche* – Basil, Gin & Tomato Soup

#### *To Start*

Gin Smoked Duck Breast, Celeriac Remoulade, Hazelnut & Liquorice Gel  
Beetroot & Gin Cured Salmon, Horseradish Crème Fraiche & Lime Jelly  
Juniper & Chestnut Gnocchi, Gin Pickled Wild Mushrooms, Mushroom Ketchup  
& Parmesan Crisp

*Intermediate* – Crab, Apple, Dill & Gin Vinaigrette

*Refresh* – Gin & Tonic Sorbet

#### *The Main Event*

Juniper Crusted Venison, Dauphinoise Potatoes, Heritage Carrots,  
Crispy Kale & Sloe Gin Jus  
Seabass Fillet, Pan Roasted with Gin Tempura King Prawns with Butternut Squash,  
Leek & Saffron Fettuccini  
Goats Cheese & Beetroot, Gin Caramelized Tarte Tatin, Parmentier Potatoes,  
Walnut & Dressed Micro Herb Salad

#### *Dessert*

Marmalade Gin & Orange Tarte, Meringue Kisses & Honey Mascarpone  
Key Lime & Elderflower Gin Cheesecake with Lime Curd  
Chocolate & Raspberry Gin Delice with a Passionfruit Coulis & Chantilly Cream

#### *To Finish*

Aromatic Coffee & Gin Truffles

**£59.95 per person** Booking Essential

**telephone: 01229 717222**

**email: [info@penningtonhotels.com](mailto:info@penningtonhotels.com)**



# PENNINGTON HOTELS

## *at Christmas*





## Festive Afternoon Tea

Sunday – Thursday 2.00pm – 5.00pm

### Booking Essential

Selection of Hand Cut Sandwiches

Turkey & Cranberry, Prawn & Citrus Mayo, Cream Cheese & Cucumber,  
Ham, Brie & Cranberry, Smoked Salmon & Dill Cream

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Seasonal Savouries

Pigs in Blankets & Stuffing Skewers

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Signature Seasonal Sweet Treats

Festive Flavour Scones with Jam & Cream

Mini Yule Log

Sherry Trifle Shot

Homemade Christmas Cake & Mince Pies

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Aromatic Coffee or Traditional Afternoon Tea

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**£15.00 per person**

Why not make it extra special with a glass of Fizz for £3.50

Available From 24<sup>th</sup> November 2019 Sunday – Thursday 2.00pm

Booking Essential – Call our team to reserve your place

**telephone: 01229 717222**



## Christmas Menu 2019

### *To Start*

Homemade Butternut Squash & Sage Soup  
topped with Croutons & served with Crusty Bread

King Prawns sautéed with Chilli, Lime & Garlic served with a  
Green Leaf Salad

Pheasant & Apricot Terrine with an Onion Marmalade, Salad &  
Melba Toast Shards

Wild & Button Mushrooms in a Rich Garlic, Cream & White Wine Sauce  
served on a Garlic Infused Crostini

### *The Main Event*

Roasted, Herb Butter Basted, Local Turkey served with Traditional  
Accompaniments including Pigs in Blankets and Stuffing

Smoked Haddock & Chive Risotto topped with  
Poached Hen's Egg & Parmesan Shavings

Beetroot & Brie Tarte Tatin served with Roast Potatoes,  
Dressed Seasonal Salad & Sweet Balsamic Glaze

### *Dessert*

Homemade Christmas Pudding with Brandy Sauce

Baileys & White Chocolate Cheesecake & Locally made Vanilla Bean Ice Cream

Winter Berry Eton Mess with Homemade Shortbread Round

Trio of Cheese with Chutney, Celery & Grapes with Assorted Savoury Biscuits

### *To Finish*

Fresh Aromatic Coffee or Traditional Tea with Mini Homemade Mince Pie

**£22.95 per person**

Available from 25<sup>th</sup> November 2019 to 20<sup>th</sup> December 2019

Booking Essential - please call our friendly  
teams to reserve your places

Pennington Hotel, Ravenglass 01229 717222

Sella Park Country House, Seascale 01946 841601

