

# THE BRIDGE



## CAFE BISTRO

Valentines Night 2018

### Amuse Bouche

Taster of seasonal soup

### Starters

Lamb koftas with hummus, chickpeas and a harissa dressing

Cauliflower fritter served with curried mayonnaise

Catalan chorizo, black pudding and a poached egg with a  
mustard dressing

King prawns with garlic & chilli

### Mains

28 day dry aged Cumbrian sirloin steak, hand cut chips,  
market vegetables & green peppercorn sauce

Herb stuffed supreme of Cumbrian chicken, new potatoes, market  
vegetables with a white wine cream

Seafood linguini, squid, mussels & Atlantic prawns in a garlic,  
lemon & parsley sauce

Twice baked Cumbrian cheese soufflé with artisan bread & salad

### Dessert

Baileys crème Brulée

White chocolate & raspberry cheesecake

Cumbrian cheese & biscuits

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Coffee & petit fours

£35 per person

Live Music by Squeezebox

