

Strickland Arms



Penny's Celebrations Kitchen Menu

New for 2025

Great Strickland, Penrith, Cumbria, CA10 3DF
Tel 01931 712238

Pre-order reservations require a minimum of **48 hours notice**. Please email reservation/orders to ... stricklandarmspenrith@hotmail.co.uk clearly indicating full name & contact telephone number.

A prepayment will be required when booking from Penny's Celebrations Menu.

Penny's Celebratons Kitchen Menu is offering - for Special Occasions and is in addition to our Main Menu

Book your Anniversaries - Birthdays — Date Nights - Family Gatherings — Social Friends here at the Strickland Arms

We offer Cumbrian Wagyu Fillet, Cumbrian Belted Galloway (Belty) Ribeye You will see old pub favourites like Porterhouse/T-bone Steaks

Tantalisingly delicious Rack of Mini Lamb Cutlets
Whole Roast Chicken Carvery on a Platter,
Swordfish, Lemon Sole, Seafood Platter and more ...

Our full Penny's Celebrations Kitchen Menu

can be found on our website

www.thestricklandarms.co.uk

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Cheese Soufflé

Twice baked Blencathra Cheese Soufflé

With a Border Reiver Cheese Sauce Cheeses produced by Appleby Creamery, Westmorland £9.95

Smoked Salmon

Premium Scottish Atlantic Smoked Salmon,

Served with a poached egg, dressed with Hollandaise sauce Garnished with pea shoots on a baked crostini

£9.95

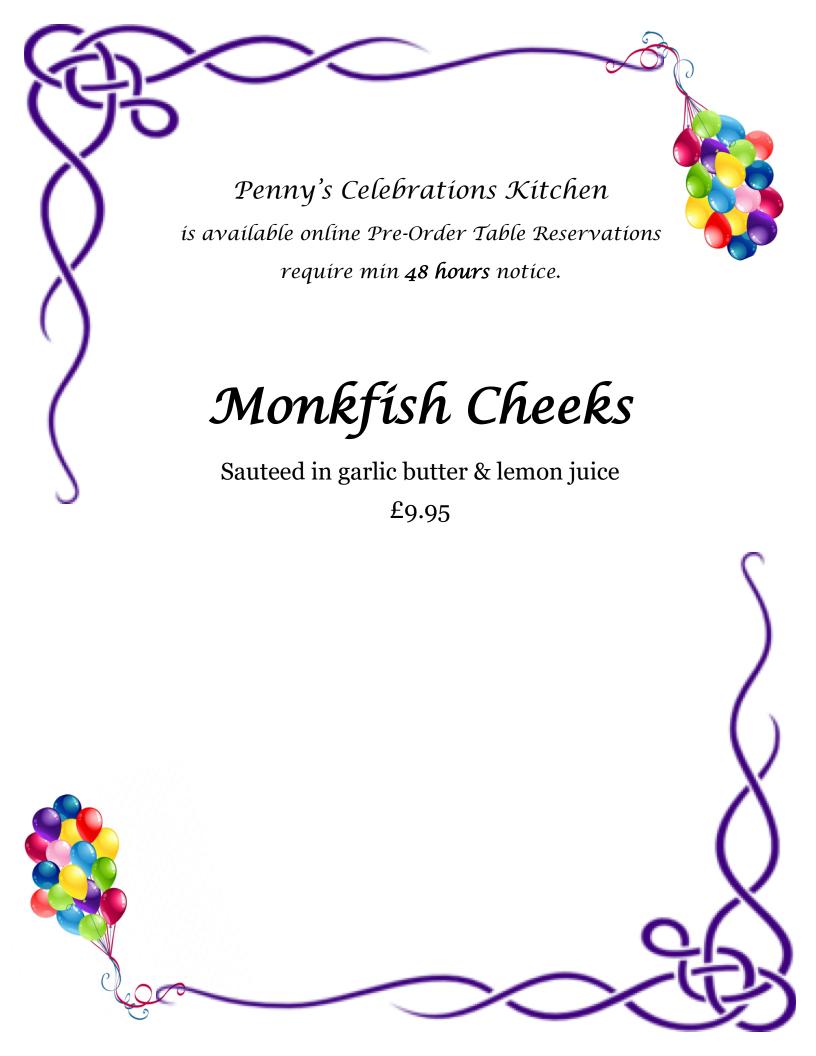




Stuffed Portobello Mushroom

Baked with Blencathra Cheese, topped with S.ourdough bread crumbs
Cheese produced by Appleby Creamery, Westmorland

£9.95





Wagyu Beef

Wagyu Beef is high in Omega 3 and the marbling in Grass-fed Wagyu makes it very forgiving. It is at its juiciest and most tender when the fat is melted throughout the meat.

Recommended medium rare to medium.



Belted Galloway Beef



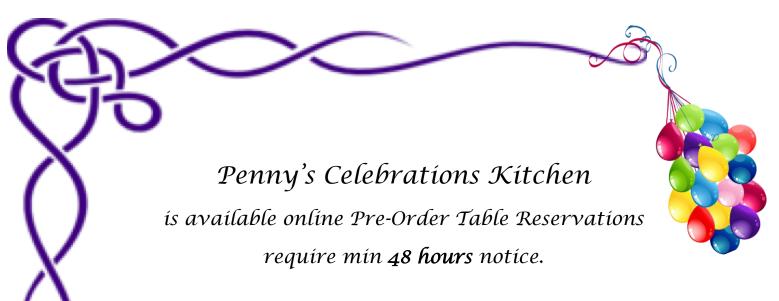
Flavour

The beef from Belted Galloway cattle is high in Omega 3, it has a distinctive flavour because of the slow maturation process. The meat is well marbled but also lean.

Tenderness

Belted Galloway fillet is a tender cut of beef. It's a lean cut with little fat marbling, which makes it buttery smooth and delicate in taste.

Recommended medium rare to medium.



Wagyu Fillet Steak

(approx. weight 140-155g)

Grilled medium rare or medium.

Served with grilled tomato, mushrooms petit pois and a choice of potato

£42.00

Subject to availability

Wagyu Ríbeye Steak

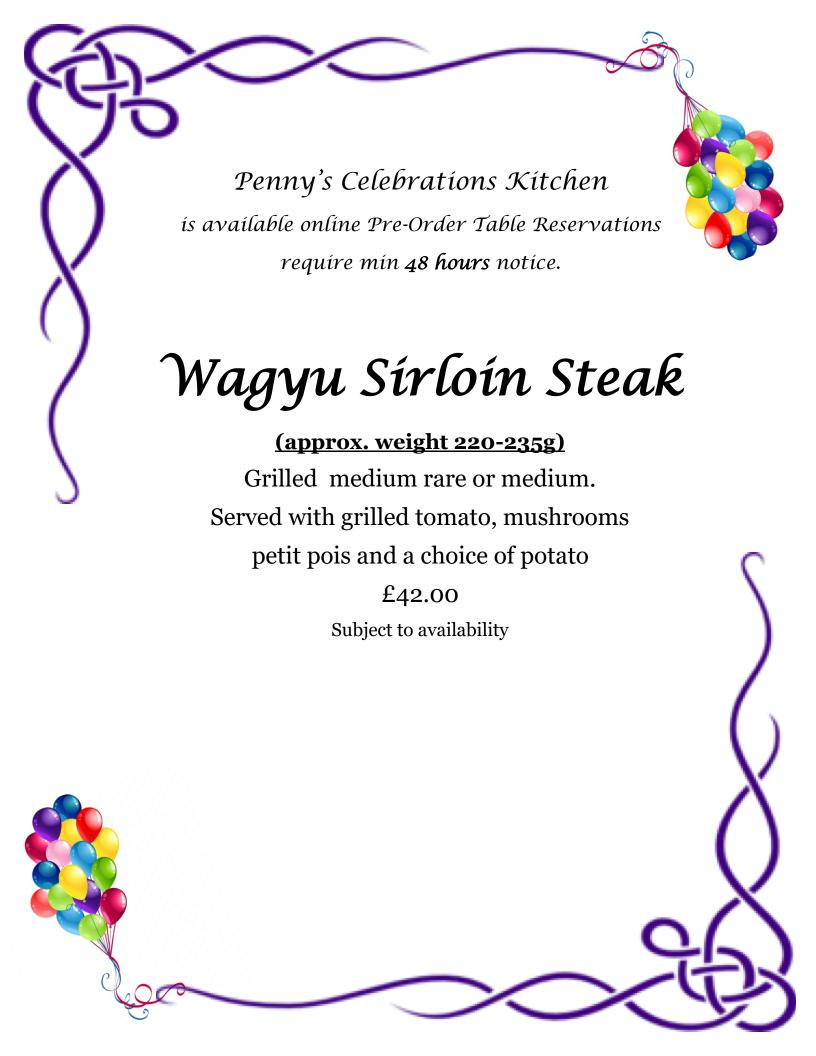
(approx. weight 200-230g)

Grilled to your taste.

Served with grilled tomato, mushrooms petit pois and a choice of potato

£42.00

Subject to availability





140g Belty Fillet Steak

Grilled medium rare or medium.

Served with grilled tomato, mushrooms petit pois and a choice of chips

£42.00
Subject to availability

200g Belty Ríbeye Steak

Grilled medium rare or medium.

Served with grilled tomato, mushrooms petit pois and a choice of chips

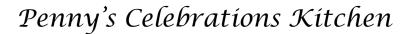
£42.00
Subject to availability



Côte de boeuf is the fore rib of beef with the main backbone removed and the ribs French-trimmed for extra finesse.

All the marbling and flavour of the ribeye, with the rib cap of fat, which renders down as the meat cooks for a succulent finish.





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450g T Bone STeak

Served with grilled tomato, mushrooms petit pois and a choice of chips £42.00

227g Sírloin Cannon Steak

Served with grilled tomato, mushrooms petit pois and a choice of chips £42.00

140g St Georges Barrel Fillet Steak

Served with grilled tomato, mushrooms petit pois and a choice of chips £42.00



2 Lobster Tails

Baked in butter with a choice of sauce; white wine and lemongrass or garlic cream. Served with asparagus spears, minted pea purée, sauteed new potatoes.

> £34.00 Subject to availability

200g Baton of Swordfish

Chargrilled served with a choice of sauce; white wine & lemongrass or garlic cream.

Served with asparagus spears, minted pea purée, sauteed new potatoes.

£24.00



Sea Bream

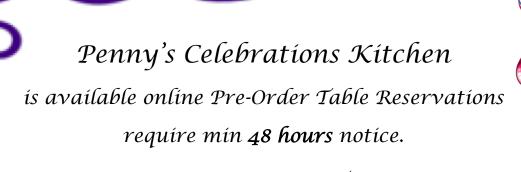
Baked with a choice of sauce;
white wine and lemongrass or garlic cream.
Served with asparagus spears, minted pea purée,
sauteed new potatoes.

£24

Red Mullet

Baked with a choice of sauce;
white wine and lemongrass or garlic cream.
Served with asparagus spears, minted pea purée,
sauteed new potatoes.

£24
Subject to availability



Langoustines

Sautéed in butter with a choice of sauce; white wine and lemongrass or garlic cream. Served with asparagus spears, minted pea purée, sauteed new potatoes.

£27

Lemon Sole

Sautéed in butter with a choice of sauce; white wine and lemongrass or garlic cream.

Served with asparagus spears, minted pea purée, sauteed new potatoes.

£27
Subject to availability

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Breast of Gressingham Duck à l'Orange

Pan fried sliced with orange & Grand Marnier sauce. Served with asparagus spears, minted pea purée, sauteed new potatoes.

£27

Loin of Pork

Medallions of pork loin cooked with Calvados, fennel, white wine & lemongrass Served with asparagus spears, minted pea purée, sauteed new potatoes.

£29



Lamb Noisettes

Topped with Black Dub blue cheese.

Served with asparagus spears, minted pea purée, sauteed new potatoes, and a jug of minted gravy or red wine jus.

140g Lamb Noisettes.. £21 2 x 140g Lamb Noisettes.. £29

Míní Rack of Lamb

Served with roast potatoes, steamed vegetables,
Yorkshire pudding and
a jug of minted gravy or red wine jus



A feast for 4 served on a large platter with roast potatoes, steamed vegetables, Yorkshire pudding, stuffing and a jug of gravy.

£53



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Extras

Dauphinois Potatoes £4.95

Hasselback Potatoes £4.95

Jacket Potatoe £4.95

Roasted Herbed Potatoes £4.95

Roast Potatoes £4.95

Chips £3.95

New Potatoes £3.95

Sweet Potato Fries £4.45

Mash Potato £3.95

Asparagus £4.45

Broccoli Stems £4.45

Medley of fresh greens £4.45

Peppercorn Sauce £2.45

Black Dub Blue Cheese Sauce £2.95

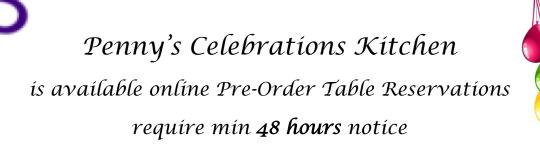
Díane Sauce £2.95

Hollandaise Sauce £2.45

Onion rings £3.95

Sauteed Chestnut Mushrooms £4.95

Stuffed Portabello Mushrooms with £9.95 (Blengdale Blue Cheese topped with Bread crumbs)



Sicilian Lemon petit tartlet

Served on warm Seville orange conserve & display of raspberries with a quenelles of Sicilian Limoncello sorbet & Pistachio ice cream

£8

Morrello Cherry Almond Sponge Sundae

Served with Black cherries in Kirsch double Jersey vanilla ice cream, Meringue, freshly whipped cream topped with red berry coulis



3 Strawberry Shots

Strawberry Shots (3) 3 shot sized pastry cups dipped in chocolate & filled with morello cherry, kirsch, fresh cream topped with fresh strawberry & kiwi

£8

Chocolate Truffle Bomb

Chocolate & Hazelnut Gelato Ice cream Bomb traditional Gelato Ice cream encased in chocolate hazelnut praline

