



**The Lamplighter
Dining~Rooms
Table d'hôte menu**

STARTERS

Skewer of Lakeland Lamb

Sweet red wine chilli glaze, cucumber, rocket

Cartmel valley smoked brie

Marinated red pepper and balsamic onion salad, balsamic dressing

Our famous "Fleetwood" haddock goujons

Rustic tartare sauce

Today's soup of the day

Locally baked bread and butter

Tempura battered Halloumi

Little gem, boiled hens egg, croutons Caesar dressing

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MAIN COURSE

'Lancashire' beef suet pudding

Rag rolled, rich gravy, triple cooked chips in dripping

Our famous 'Fleetwood' fish and chips

Deep fried haddock, mushy peas, triple cooked chips in dripping, wrapped lemon

Duo of Pork

Belly, cheek, peas, baby onions, bacon, sweet potato fries, sweet chilli jus

Roast breast of chicken

Fondant potato, bacon infused savoy cabbage, baby onion jus

Mediterranean vegetable & feta cheese lattice

Sweet potato fries, Provençale sauce

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DESSERTS

Strawberry and Prosecco cheesecake

Raspberry ripple ice cream

Lemon & Lime Bavarois

Lemon meringue ice cream

Dark chocolate brownie sundae

Chocolate brownie pieces, fresh berries, Chantilly cream, death by chocolate ice cream

Selection of ice-creams

From English Lakes Ice-Creams, mixed berry compote

3 courses for £29.95 per person