



The Lamplighter Dining~Rooms

Table d' hote menu

Starters

Soup of the day (V)

Cumbrian artisan bread & salted butter

“Cartmel” smoked salmon (GF*)

Lemon mayonnaise, toasted granary bread, pea shoots

Mulled Wine Poached Pear (V) (GF)

Salad, beetroot and candied walnut

Chicken, Bacon, Leek & Kendal creamy

Croquettes, pea shoots, wholegrain mustard mayonnaise,
petit salad

Our famous “Fleetwood” fish goujons

Homemade tartare sauce and wrapped lemon (£3.00 supplement)

Mains

Half portion our famous battered ‘Fleetwood’ fish

Haddock, Chunky chips, mushy peas
(Full portion available £3.95 supplement)

Breast of Lakeland chicken (GF)

Braised red cabbage, creamed mash, red wine jus

Fillet of sea bass (GF*)

Pan-fried, herb butter, citrus salad, creamed mash

Ballotine of Lakeland Lamb (GF)

Slow cooked shoulder, with red onion marmalade, creamed mash, crushed carrot & swede, red wine jus
(£9.95 supplement)

8oz Lakeland fillet of Beef (GF*)

Chunky chips, grilled tomato, field mushroom, onion rings (£19.95 Supplement)
add peppercorn sauce, red wine jus or bearnaise £3.95

Homemade Lamplighter Curry (VE, V & GF*)

Lightly spiced, braised basmati rice, mango chutney, naan bread
Mushroom, Artichoke and Chickpea

Desserts

Traditional Sticky toffee pudding (V)

Rich Caramel sauce, thunder and lightning ice cream

Champagne Sorbet (V, VE, GF)

Topped with strawberry and mint compote, crushed honeycomb

Fresh Fruit Salad (V, VE, GF)

Served with Granny Smith apple sorbet, Calvados syrup

Dark Chocolate and black cherry cheesecake (V) (GF)

Double Jersey ice cream

Selection of Lakeland Ice Cream (V, GF*)

Topped damson gin infused berry compote and fan wafer

Cheese board (GF*, V)

A selection of five delicious local cheeses, served with crackers and traditional accompaniments

(Supplement £4.95 per person)

@ £39.95 per person