The Lamplighter
Dining~Rooms

Table d' hote menu

Starters

Winter vegetable & lentil broth (GF*)(V)(VE*)
Watercress dumpling, herb oil, parmesan

"Cartmel" smoked salmon (GF*)
Petit salad & capers, toasted artisan bread

Goats cheese & cranberry bon bons (V)
Mulled wine poached pear, clementine, beetroot salad

Confit duck & "Cartmel Valley" smoked brie (GF)
Terrine, citrus segments, winter slaw, chive oil

Our famous "Fleetwood" fish goujons
Homemade tartare sauce and wrapped lemon (£3.00 supplement)

Mains

Half portion our famous battered 'Fleetwood' fish
Chunky chips, mushy peas
(Full portion available £3.95 supplement)

Breast of Lakeland chicken (GF)
Served with seasonal vegetables and potatoes, red wine jus

Fillet of sea bass (GF*)
Pan-fried, herb butter, citrus salad, seasonal potatoes

Ballotine of Lakeland Lamb (GF)
Slow cooked shoulder, with red onion marmalade, seasonal vegetables and potatoes, 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 Daine sauce £3.95

Homemade Lamplighter Curry (VE, V & GF*)
Lightly spiced, braised basmati rice, mango chutney, naan bread
Mushroom, Artichoke and Chickpea

Desserts

Dark chocolate & orange brownie (V)
Chocolate sauce, vanilla ice cream

Traditional sticky toffee pudding (V)
Rich caramel sauce, thunder & lightning ice cream

Selection of Lakeland ice cream & sorbets (V)(GF*)(VE*)
Please ask your server for today's selection.
Served with berry compote
1 scoop | 2 scoops | 3 scoops

Ginger & amaretto infused tiramisu (V)(GF)
Gingerbread & amaretto infused tiramisu, ginger ice cream

Trou normand (V)(VE)(GF)
For those with not much space left, apple sorbet
topped with calvados

@ £39.95 per person