

Marlowe Cottage Menu

*Pre-order for your arrival or for storing in the fridge/freezer as appropriate.
All meals are homemade. Wherever possible we use local produce and our own home grown
vegetables and salads*

Starters

Smoked Mackerel Pâté served with toasts

Smoked Chicken and Apricot Pâté served with Chutney and fresh wholemeal bread

Pork and Pistachio Terrine served with Cranberry Relish and fresh wholemeal bread

Seasonal Homemade Vegetable Soup served with fresh wholemeal bread

Roasted Tomato and Goat's Cheese Tart with Thyme

Mains

(Minimum order of two persons per dish)

Chicken Casserole served with mash and seasonal vegetables

Liver and Bacon Casserole served with mash and seasonal vegetables

Pork Goulash with mash and seasonal vegetables

Luxury Fish Pie served with seasonal greens

Cottage Pie served with seasonal vegetables

Beef in Ale Pie or Casserole, served with mash and seasonal vegetables

Luxury Macaroni Cheese with a herby crust, served with slow roasted tomatoes and
mushrooms with (or without) a crispy bacon topping

All vegetables are prepared and washed, ready to be cooked or heated as appropriate

Desserts

served with fresh cream or ice cream

Cumbrian Sticky Toffee Pudding

One Crust Fruit Pie or Fruit Crumble

*(Fruit is organic, from our garden – choose from gooseberries, apple, blackberries,
blackcurrants, raspberries - or a combination!)*

Pear Frangipane Tart

Marmalade Bread & Butter Pudding

Orange Panna Cotta

Cheeses

Selection of Local Cheeses, Biscuits and Chutneys/Jellies

Price guide (for two courses): £13.50 per person