



Marlowe Cottage Menu

*Pre-order for your arrival or for storing in the fridge/freezer as appropriate
Where possible we use local produce and our own home grown vegetables and salad*

Starters

- Smoked Chicken and Apricot Pâté, with fresh wholemeal bread
- Seasonal Homemade Vegetable Soup with fresh wholemeal bread
- Mackerel Pâté with fresh wholemeal bread
- Stilton and Leek Tartlets
- Cheese and Potato Stuffed Baked Tomatoes

Mains

- Liver and Bacon Casserole
- Stuffed Chicken Breast with Mushroom and Lime Sauce
- Pork Casserole
- Coq au Vin
- Luxury Fish Pie
- Vegetable Lasagne
- Shepherds Pie

*All with seasonal vegetables or salad which are prepared and washed,
ready to be cooked if necessary*

Desserts

served with fresh cream

- Lime Meringue Roulade
- Cumbrian Sticky Toffee Pudding
- Raspberry and Apple Crumble
- Gooseberry Crumble
- Blackcurrant Mousse

Cheeses

Selection of Local Cheeses, Biscuits and Chutneys

Price guide (for two courses): £9.50 per person