



## ***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 salad*

### **Starters**

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

Potted Prawns served with crispy toasts and salad leaves

Roasted Tomato and Goat's Cheese Tart with Thyme

### **Mains**

*(Minimum order of two persons per dish)*

Liver and Bacon Casserole served 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

Orange Braised Lamb Shank 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*

Chocolate Amaretti Pudding

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!)*

Classic Lemon Tart

### **Cheeses**

Selection of Local Cheeses, Biscuits and Chutneys/Jellies

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