

# Ambles

## 3-Course Menu £17.95 inclusive

Served until 8.30pm

### Choice of Starters

Homemade Duck Liver & Orange Parfait with Cumberland Sauce

*or*

Homemade Houmous with Red Onion Chutney (V)

*or*

Ramekin of Prawns in Creamy Lime & Lemon Mayonnaise

*or*

Rondle of Goats Cheese with Sweet Pickle Tartlette

*or*

Fillet of Smoked Mackerel with Horseradish

*or*

Chilled Seasonal Melon, Orange Slice and Mango Coulis (V)

### Main Course Selection

8oz Lakeland Sirloin Steak with Whole Black Peppercorn Butter

*or*

Grilled 8oz Double Lamb Chop, with Red Wine Sauce

*or*

8oz Cumbrian Grilled Ham ouzing with Honey

*or*

8oz Fresh Salmon Fillet, Cooked with a little Wine & Herbs

*or*

Homemade Vegetable Lasagne (V)

*or*

8oz Grilled Chicken Fillet cooked in Garlic Butter

*or*

Chilled Prawns in a tangy Lime and Lemon Mayonnaise with large Salad

*All dishes accompanied with steamed potatoes and fresh seasonal potatoes*

### Selection of Desserts

Homemade Hot Sticky Toffee Pudding, Fudge sauce with Vanilla Ice Cream & Fresh Double Cream

*or*

Warm Homemade Chocolate Amaretto Sponge with Vanilla Ice Cream & Double Cream

*or*

Banana Coupé (Fresh Cream, Ice Cream, Banana & Strawberry Sauce)

*or*

Lyth Valley Blackcurrant Sorbet

*or*

Rich Vanilla Ice Cream with choice of topping

*or*

Creamy Garstang Blue Cheese, Biscuits & Apple Cider Chutney