



Presents

Perfect Sundays

**THIS IS AN EXAMPLE MENU
SOME DISHES ARE SUBJECT TO CHANGE**

For 2012 we have taken our ever popular Carvery, blended it with the best of our Lodge Classics. All you have to do is choose 1, 2 or 3 Courses then sit back and let us do the rest, even the washing up!

Perfect!



Starters

Prawn Cocktail

Plump Icelandic Prawns sat on a nest of Salad topped with our own Seafood Sauce served with Brown bread

Homemade Vegetable Soup or Chicken & Sweetcorn Chowder

Served with warm crusty bread

Crispy Coated Mushrooms

Served with a Garlic Dip

Chefs Chicken Liver Pate

Homemade Pate served with salad, Relish & Crusty Bread

Pepper and Stilton Mushrooms (£1.50 supplement)

Fresh button Mushrooms sautéed in white wine and finished in a creamy stilton and black pepper sauce served with toasted Ciabatta.

Black Pudding, Avocado & New Potato Salad (£1.00 supplement)

Warm pan fried, Black Pudding, Avocado & New Potatoes

Fish Terrine (£1.50 Supplement)

Layers of Haddock, Prawns & Salmon served with Salad & Crusty Bread

Duck Spring Rolls

Shredded Duck, wrapped in Filo Pastry served with Sweet Chilli Dip

Baked Tomato & Mozzarella

Whole Beef Tomato stuffed with Buffalo Mozzarella, served on a bed of Basil Dressed Tomato

Homemade Fishcakes (£1.95 Supplement)

Tuna, Haddock Salmon & Tiger Prawn fishcakes served with Sweet Chilli Mayo

Smoked Mackerel Pate

Homemade Smoked Mackerel Pate, served with Horseradish Cream, Crusty Bread & Salad



Main Course

From the Carvery - Roast Beef, Roast Pork or Chicken & Gammon

All served with Fresh Potatoes, Vegetables Yorkshire Pudding and Lashings of Gravy

Mushroom Stroganoff

Fresh button mushrooms pan fried in Paprika & Brandy, finished with Cream and served on a nest of Rice

Lamb Jennings (£4.95 Supplement)

Shoulder of lamb roasted in bitter and mint, served on a nest of creamed potatoes with Vegetables and mint gravy.

Surf & Turf (£3.95 Supplement)

Pieces of Cumbrian Beef Fillet Pan fried with prawns and garlic, finished with cream and set on a nest of Rice

Gourmet Burger

8 ounces of Prime Cumbrian ground Beef grilled to perfection served in a Bun with Hand Cut Chips & Salad

Steak and Ale Pudding

Gently cooked Cumbrian beef, in Jennings Ale Gravy, encased in Suet, served with Chips & Mushy Peas

12oz Gammon (£1.95 supplement)

Prime Gammon Steak served with Pineapple, Egg, Peas, Chips & Coleslaw

Hells Chicken (£2.45 supplement)

Chicken Breast stuffed with Brie wrapped in Bacon, in a Creamy Chilli sauce with homemade Wedges & Salad

Lodge Pie (£1 supplement)

Our House Classic Pie, Beef & Vegetables encased in Shortcrust Pastry, served with Chips & Vegetables

Baracuda Fillet (£1.95 supplement)

Fragrant Baracuda Fillet, grilled with a Lime & Black Pepper Butter, with Crushed New Potatoes & fresh salad

Rump Pizziola (£2.45 supplement)

10oz Prime Cumbrian Rump Steak, topped with Italian Herb & Tomato Sauce topped with Mozzarella Cheese, served with Hand Cut Chips & Fresh Salad



Main Course

Cheese & Onion Pie

Lancashire & Cheddar Cheeses with fresh onion wrapped in Short Pastry served with Chips & Fresh Salad

Salmon Fillet

Fillet of Salmon, wrapped in a Creamy Dill Sauce, served with New Potatoes & Vegetables

Homemade Beef, Mushroom & Red Wine Pie

Slow Cooked Beef, Fresh Mushrooms and Red Wine Gravy all topped with a Pie Lid, served with Chips & Fresh vegetables

Chilli Con Carne

Spicy homemade Beef Chilli, served on a bed of rice served with Nacho's & Soured Cream

Scampi

Breaded whole tail Scampi served with salad Chips & tartare Sauce

Fish & Chips

Fish Fillet battered in our secret recipe Batter served with Hand Cut Chips & Mushy Peas

Lancashire Chicken

Pan fried pieces of Fresh Chicken Breast and Leeks, wrapped in a Creamy Lancashire Cheese sauce, served with Chips & Salad

Pork Curry

Homemade Pork Curry (Medium Hot) served with Rice and Mango Chutney

Lasagne al Forno

Homemade Lasagne baked until Golden served with Garlic Bread & Salad

8oz House Steak

8 ounces of Prime Cumbrian Steak, served with Chips, Tomato, Onion Rings, Mushrooms & Coleslaw

Duck Breast (£2.95 Supplement)

Gressingham Duck Breast glazed with a Wild Berry Sauce, served with Creamed Potato & Fresh Vegetables



PRICING

1 Course - £9.45

2 Courses - £12.40

3 Courses - £15.35