



COTE HOW  
LAKELAND VENUE  
★★★★★

## PRIVATE FINE DINING WEDDING BREAKFAST

SERVED IN THE HOUSE DINING ROOM MAX 12 PEOPLE

*A luxurious and plentiful array of homemade food from your own private chef.  
You can choose your own personal menu from the selections below apart from the  
soups and sorbets which are the same choice for the whole table.*

*This menu is available as part of our Secret Escape weddings for an intimate table of 6  
people, or as a day wedding for up to 12 people.*

*We aim to serve either options in our cosy dining room using our finest crystal and  
served in a relaxed and informal manner*

*Wine lists available for our standard or premium options including some fine English  
wines.*

### SOUPS

(CAN EITHER BE AN AMUSE BOUCHE SERVED IN AN ESPRESSO CUP OR A MORE FORMAL DECADENT CREAM BASED SOUP)  
PLEASE CHOOSE ONE FOR THE TABLE

**MUSHROOM AND ROSEMARY (V)**

**TOMATO AND BASIL WITH PARMESAN CROUTONS**

**SEAFOOD BISQUE**

**ROASTED BUTTERNUT SQUASH AND CHESTNUT (VEGAN)**



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## APPETISERS

### **CARROT AND CARDAMOM TARTE TARTIN**

WITH A LIGHTLY DRESSED ROCKET SALAD (VEGAN)

### **BLUE CHEESE AND PEAR SALAD**

WITH HONEY MUSTARD DRESSING (V/GF)

### **TWICE BAKED GOATS CHEESE SOUFFLÉ**

SERVED WITH AN APPLE WALNUT SALAD (V)

### **CLASSIC PRAWN COCKTAIL (GF)**

### **SALMON AND PRAWN CAKES**

SERVED WITH CHILLI LIME AND GINGER COMPOTE (GF)

### **GRIDDLED SCALLOP**

WITH A PICKLED CUCUMBER SALAD (GF)

### **CHICKEN LIVER PARFAIT**

WITH MELBA TOAST AND CRANBERRIES (GF AVAILABLE)

### **WARM SALAD OF ASPARAGUS**

BACON AND POACHED HENS EGG (GF)

## SORBET (VEGAN)

PLEASE CHOOSE ONE FOR THE TABLE

**CHAMPAGNE**

**PLUM AND DAMSON**

**LEMON**

**GOOSEBERRY**



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## MAINS

### ASIAN SPICED TOFU STEAKS

ON A BED OF BUCKWHEAT NOODLES WITH PEANUT SAUCE (VEGAN)

### ROASTED VEGETABLE, QUINOA, AND SPICED NUTS

WITH A TAHINI CITRUS SAUCE (VEGAN/GF)

### CHAR GRILLED HALLOUMI

ON A GOLDEN POTATO ROSTI WITH CHILLI SAUCE (V/GF)

### PAN FRIED FILLET OF SCOTTISH SALMON

ON DILL SAUTÉED POTATOES, WITH A POACHED EGG AND HOLLANDAISE SAUCE (GF)

### BOUILLABAISSSE (GF)

A ROBUST TOMATO AND FENNEL FISH AND SEAFOOD STEW SERVED WITH ROUILLE TOAST AND CRUSHED NEW POTATOES

### ROASTED VENISON STEAK

WITH A DAUPHINOISE POTATO AND HEDGEROW SAUCE (GF)

### SLOW ROASTED SPICED PORK

WITH FONDANT POTATO, CHORIZO SPRING CABBAGE AND A CIDER SAUCE (GF)

### BRAISED LAMB SHANK

WITH CREAMY MASH AND MINT JELLY (GF)

### CHICKEN BREAST ON CRUSHED NEW POTATOES

WITH ROASTED GARLIC AND TARRAGON SAUCE (GF)

### ALL THE ABOVE SERVED WITH SEASONAL VEGETABLES



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## DESSERTS

**RICH CHOCOLATE TORTE** WITH COINTREAU CREAM

**CREME BRULEE** WITH SHORTBREAD AND FRESH BERRIES

**LEMON AND BLUEBERRY POSSET** WITH GRASMERE GINGERBREAD

**RASPBERRY AND VANILLA PANNA CCOTTA**

**A DUO OF DARK AND WHITE CHOCOLATE MOUSSE** WITH DAMSON COULIS

**DARK BELGIAN CHOCOLATE BROWNIE** AND ICE CREAM

## CHEESE

**CUMBRIAN CHEESE BOARD** WITH FRUITS, DAMSON CHEESE AND HOMEMADE PICKLES

## FOLLOWED BY

**COFFEE AND PETIT FOURS**