



COTE HOW
LAKELAND VENUE
★★★★★

FORMAL WEDDING BREAKFAST

SERVED IN THE HOUSE MAX 24 PEOPLE (3 ROUND TABLES OF 8)
SERVED IN THE BARN MAX 60 PEOPLE (TRADITIONAL U SHAPED)

TWO OR THREE COURSES
FOR TWO COURSES CHOOSE EITHER:
A STARTER OR SOUP AND A MAIN, OR A MAIN AND DESSERT

SOUPS AND STARTERS

HOMEMADE SOUP

CARROT AND CORIANDER (VEGAN/GLUTEN FREE)

TOMATO AND BASIL (VEGAN/GLUTEN FREE)

ROASTED VEGETABLE (VEGAN/GLUTEN FREE)

ALL SERVED WITH A SELECTION OF HOMEMADE BREADS WITH HERB BUTTERS (V)

STARTERS

HAM HOCK TERRINE (GLUTEN FREE AVAILABLE)

SLOW COOKED LOCAL HAM HOCK TERRINE, SERVED ON A SALAD GARNISH WITH
LYTHE VALLEY DAMSON GUMBO AND MELBA TOAST

ROASTED VEGETABLE TERRINE (VEGAN/ GLUTEN FREE AVAILABLE)

A DELICIOUS LAYERED TERRINE OF ROASTED BUTTERNUT SQUASH, COURGETTES,
SWEET POTATOES AND ROASTED PEPPERS SERVED ON A SALAD GARNISH WITH
LYTHE VALLEY DAMSON GUMBO AND MELBA TOAST

BLUE CHEESE AND APPLE SALAD WITH CANDIED WALNUTS (VEGETARIAN/GLUTEN FREE)

TOSSED GREEN SALAD, WITH JULIENNE OF CRISP APPLE, GARSTANG
BLUE CHEESE AND CANDIED WALNUTS

SMOKED MACKEREL AND HORSERADISH PATE (GLUTEN FREE AVAILABLE)

OUR OWN SMOKED MACKEREL PATE, WITH A SALAD GARNISH AND MELBA TOAST

SMOKED SALMON (GLUTEN FREE AVAILABLE)

LOCALLY SMOKED SALMON WITH A PICKLED CUCUMBER DILL SALAD AND HORSERADISH CREAM



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MAINS

ROASTED HERDWICK LAMB (GLUTEN FREE) - £2.50 SUPPLIMENT

SLOW ROASTED, WITH GARLIC AND ROSEMARY ROASTED NEW POTATOES, FRESH VEGETABLES AND MINT JELLY

LAMB CURRY (GLUTEN FREE)

SLOW COOKED LOCAL HERDWICK LAMB CURRY WITH CARDAMOM INFUSED RICE,
PAPADUMS, MARVELOUS MANGO CHUTNEY AND REFRESHING RAITA

BEEF BOURGUIGNON (GLUTEN FREE)

SLOW COOKED IN RED WINE, WITH CRUSHED POTATOES AND FRESH VEGETABLES

CHICKEN TARRAGON (GLUTEN FREE)

PAN FRIED FREE RANGE CHICKEN BREAST, IN A TARRAGON
CREAM SAUCE, WITH CRUSHED NEW POTATOES AND FRESH VEGETABLES

CUMBERLAND SAUSAGES (GLUTEN FREE AVAILABLE)

WITH CREAMY MASH, YORKSHIRE PUDDINGS, FRESH VEGETABLES AND GRAVY

BOUILLABAISSE (GLUTEN FREE)

A LUXURIOUS FISH STEW WITH SEAFOOD, SERVED WITH NEW POTATOES AND ROUILLE

MUSHROOM AND LEEK WELLINGTON (VEGETARIAN)

WITH ROASTED NEW POTATOES AND FRESH VEGETABLES

CAULIFLOWER RAREBIT (VEGETARIAN/GLUTEN FREE) (VEGAN AVAILABLE)

CAULIFLOWER "STEAK", WITH A CHILI, LIME AND GINGER SAUCE, TOPPED WITH A ZESTY CHEESE RAREBIT
ACCOMPANIED WITH NEW POTATOES AND FRESH VEGETABLES

CARROT AND CARDAMOM TARTE TATIN (VEGAN)

OR

ROASTED VEGETABLE TART (VEGAN)

ON MIXED DRESSED LEAVES, FINISHED WITH A BALSAMIC REDUCTION AND
ACCOMPANIED WITH CRUSHED POTATOES



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DESSERTS

ALL AVAILABLE GLUTEN FREE

SEASONAL AUTUMN/WINTER

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM OR CUSTARD (V)

CHOCOLATE AND DAMSON PUDDING WITH VANILLA ICE CREAM

TOFFEE APPLE CRUMBLE WITH VANILLA ICE CREAM OR CUSTARD

TREACLE TART WITH VANILLA ICE CREAM OR CUSTARD

SEASONAL SPRING/SUMMER

SUMMER PUDDINGS WITH CLOTTED CREAM OR ICE CREAM

LEMON POSSET AND GRASMERE GINGERBREAD HEARTS

ETON MESS WITH SUMMER BERRIES AND ICE CREAM FRESH STRAWBERRIES AND CREAM

BELGIAN CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

CHOCOLATE AND PISTACHIO TART WITH CRÈME FRAICHE OR ICE CREAM

SUMMER TRIFLES, WITH FRESH BERRIES