



COTE HOW

LAKE DISTRICT WEDDINGS

PRIVATE DINE

Canapes

SELECTION OF CANAPES
Choose 5 from the canape menu

Starters

LOCALLY SMOKED SALMON
with a chilli lime and ginger infused crab, on a pickled cucumber salad

CLASSIC PRAWN COCKTAIL
(GF)

GOATS CHEESE WRAPPED IN CUMBRIAN PANCETTA
with a beetroot salsa and damson compote

CHICKEN LIVER PARFAIT
with toasted brioche and fig chutney

WARM SALAD OF ASPARAGUS, BACON AND POACHED HENS EGG
(GF)

APPLE, STILTON, AND CANDIED WALNUT SALAD
with a balsamic dressing



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M a i n s

CHICKEN BREAST ON CRUSHED NEW POTATOES

with roasted garlic and tarragon sauce (GF)

SADDLE OF LAMB, STUFFED WITH SPINACH, FETA AND PINE NUTS

with dauphinoise potato

PAN FRIED FILLET OF BEEF

baked field mushrooms, fondant potato, parsnip puree and a red wine, shallot and thyme sauce

ROASTED VENISON STEAK

with beetroot dauphinoise and hedgerow sauce

SLOW ROASTED SPICED PORK

with fondant potato, chorizo spring cabbage and a cider sauce

PAN FRIED FILLET OF SCOTTISH SALMON

with a poached egg and hollandaise sauce

BOUILLABAISSE

a robust tomato and fennel fish and seafood stew, with rouille toast and crushed new potatoes

ROASTED VEGETABLE, QUINOA, AND SPICED NUTS

with glazed warm goat cheese

CHAR GRILLED HALLOUMI

on a golden potato rosti with chilli sauce

ALL MAINS SERVED WITH A SELECTION OF SEASONAL VEGETABLES



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Desserts

LEMON TART

with blueberries and our own lemon and lime ice cream

CHOCOLATE AND DAMSON BROWNIE

with damson sorbet

CRÈME BRULÉE

with Grasmere gingerbread

RASPBERRY AND VANILLA PANNA COTTA

RICH CHOCOLATE TORTE

with Cointreau cream

CITRUS POSSET

and honey snap biscuits

Cheese Board

COFFEE, TEA AND PETIT FOURS