



COTE HOW

LAKE DISTRICT WEDDINGS

2 & 3 COURSE WEDDING BREAKFAST

CHOOSE TWO OR THREE COURSES DEPENDING ON PACKAGE BOOKED

STARTER: Choose two options: **ONE** meat & **ONE** vegetarian OR vegan

MAIN: Choose two options: **ONE** meat & **ONE** vegetarian OR vegan

DESSERT: Choose the same **ONE** dessert for everyone

SPECIAL DIETS

Any allergies can be accommodated and will be dealt with on an individual basis

Starters

GARLIC MUSHROOMS

(Gluten free available)

Creamy garlic mushrooms served on sourdough toast

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

CHICKEN PATE

(Gluten free available)

Homemade chicken liver pate, served with a salad garnish with damson chutney 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

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(vegetarian/gluten free)

Tossed green salad, with julienne of crisp apple, Garstang blue cheese and candied walnuts

SMOKED SALMON

(Gluten free)

Locally smoked salmon with a pickled cucumber dill salad and horseradish cream

PRAWN COCKTAIL

(Gluten free available)

Locally Retro classic of king prawns in homemade marie-rose sauce, on ice berg lettuce with brown bread and butter

Soups

PLEASE CHOOSE EITHER SOUP OR A STARTER

All homemade, served with artisan bread and butter

Tomato and Basil

Roasted Vegetable

Broccoli and Stilton

Mains

ROASTED HERDWICK LAMB

(Gluten free) - £5 supplement per person

Slow roasted, with garlic and rosemary roasted new potatoes, fresh vegetables, and mint jelly

ROAST OF BEEF

(Gluten free available) £5 supplement per person

Roasted sirloin of beef (medium) with roasted potatoes, Yorkshire pudding, fresh vegetables, and horseradish cream

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BEEF BOURGUIGNON

(Gluten free)

Slow cooked in red wine, with crushed new 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

MUSHROOM AND LEEK WELLINGTON

vegetarian (vegan available)

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)

On mixed dressed leaves, finished with a balsamic reduction and accompanied with crushed potatoes

Desserts

ALL HOMEMADE AND VEGETARIAN - AVAILABLE GLUTEN FREE

STICKY TOFFEE PUDDING

Our best seller – Classic Sticky Toffee Pudding with butterscotch sauce all served with vanilla ice cream or custard

TOFFEE APPLE CRUMBLE

Rustic apple crumble topped with melting toffee chunks all served with vanilla ice cream or custard



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BELGIAN CHOCOLATE BROWNIE

Indulgent gooey rich dark Belgian chocolate brownie all served with vanilla ice cream

CHOCOLATE AND PISTACHIO TART

Rich dark Chocolate tart topped with pistachio crumb, and all served with crème fraiche or ice cream

LEMON TART

Delicious and light lemon tart all served with Damson sorbet

ST CLEMENTS POSSETT

Creamy and rich lemon mousse served in a glass with Grasmere Gingerbread

PAVLOVA

Homemade crispy meringue with fresh berries, fresh cream and ice cream