SINCE 1535

COTE HOW

LAKE DISTRICT WEDDINGS

PRIVATE DINE MENU

CANAPES

Choose 5 from the canape menu

STARTERS

LOCALLY SMOKED SALMON (GF)
chili lime & ginger-infused crab, pickled cucumber salad

SPICED PRAWN COCKTAIL, SRIRACHA MARIE ROSE (GF available)
smoked harissa, diced mango & avocado

LOCALLY SMOKED VENISON (GF available)
gazpacho and mini bruschetta, toasted seeds

SLOW COOKED LOCAL HAM HOCK TERRINE (GF available)
Served with a salad garnish with
Lythe Valley damson gumbo and artisan bread

ROASTED VEGETABLE TERRINE - vegan (GF available)
layered terrine of roasted butternut squash, courgettes, sweet potatoes, and roasted peppers served on a salad garnish with Lythe Valley Damson gumbo and artisan bread

LOCAL STILTON AND CANDIED WALNUT SALAD (Vegan available)
With apple and fiery beetroot

MAINS

CHICKEN BREAST WITH BRAISED LEEKS (GF)
sauteed garlic potatoes & tarragon sauce

CANNON OF LAMB STUFFED WITH SPINACH, FETA, AND PINE NUTS
dauphinoise potatoes & mint jus

PAN FRIED FILLET OF STEAK WITH FIELD MUSHROOM (GF)
parmesan roast potato, vine tomatoes with red wine shallot & thyme sauce

ROASTED VENISON STEAK
beetroot dauphinoise, honey roasted carrots & hedgerow sauce

COCONUT FISH STEW (GF/DF)
white fish & prawns in a delicately spiced coconut sauce, with sticky rice

PAN-FRIED FILLET OF SCOTTISH SALMON
crushed new potatoes with dill butter & asparagus in hollandaise sauce

BUTTER BEAN AND CELERIAC TART (Vegan Available)
pastry tart, ragu of butter bean & celeriac, fresh basil pesto, truffle pomme puree (feta optional)

ROASTED VEGETABLE QUINOA AND SPICED NUTS (GF)
glazed, warm goat cheese

ALL MAINS SERVED WITH A SELECTION OF SEASONAL VEGETABLES

DESSERTS

LEMON TART
blueberry compote & fresh cream

CHOCOLATE TORTE (VGN)
fresh raspberries & vanilla ice cream

CRÈME BRULEE
famous Grasmere gingerbread

CHOCOLATE CHERRY CHEESECAKE
local damson sorbet

STICKY TOFFEE PUDDING (Vegan and GF available)
vanilla custard or ice cream

CHEESE BOARD

SERVED WITH COFFEE OR TEA AND PETIT FOURS