

Lindeth Howe

COUNTRY HOUSE HOTEL
and RESTAURANT

Sample Lunch Menu

Soup de Jour

Homemade Bread

Caramelised Red Onion Tart Tatin

Yellisons Goats Cheese, Shallot Puree

Local Pigeon Breast

Bread Sauce, Homemade Hot Spiced Plum Chutney

Lindeth Howe Fish Cake

Tarter Sauce, Citrus Salad

Poached Organic Duck Egg

Champ Potatoes, Homemade Black Pudding, Hollandaise Sauce

Red-Legged Partridge

Fondant Potatoes, Savoy Cabbage, Pumpkin Puree

Butternut Squash & Green Curly Kale Risotto

Roasted Butternut, Parmesan Shavings

Pan Fried Fillet of West Coast Seabass

Crushed New Potatoes, Mussel & Chive Sauce

Pork Trilogy

Apple Puree, Grain Mustard Mash, Thyme Jus

Braised Cumbria Ox Tail

*Caramelised Root Vegetables, Shallots & Smoked Pancetta,
Creamed Mashed Potatoes, Red Wine Jus*

Lindeth Howe Sticky Toffee Pudding

Toffee Sauce And Tonka Bean Ice Cream

Apple & Plum with Cinnamon & Oat Crumble

Nutmeg Ice Cream

White Chocolate & Passion Fruit Mousse

Minted Raspberry Compote

Cumbria Cheese Deli Platter

Celery, Piccalilli, Plum Chutney, Homemade Cheese Biscuits

Hot Black Cherry Soufflé

(12 Minutes)

Two Course £12.95

Three Course £16.95

Tea & Coffee £2.95