

*Welcome To
The Dining Room At Lindeth Howe...*

... Relax and enjoy your evening.

Your drinks with our selection of canapés will be served to you shortly in the lounge, and this evening's Maitre'd will be with you in a few moments to take your order.

Table d'hôte

Starters

*Amuse Bouche
Chef's Complimentary Canapé*



*Soup Of The Day
Homemade Bread Roll*

*Cured Salmon
Sweet Beetroot, Cucumber and Mint,
Sweet Mustard & Dill Dressing*

*Pickled Quail Breast & Tempura Quail Leg
Mache Salad
Horseradish Foam*

*Braised Pork Cheek in Lemon Balm
Buttery Mash
Smoked Bacon Jus*

*Plum Tomato Bavarois
"Petite Salad"
Pesto Sauce*

*Roasted Fresh Fig and Blue Whinnow
Red Onion Tart
Chive Oil*

Mains

Lindeth Howe Refreshing Sorbet



*Pan Fried Monkfish Cheek
Olive Risotto, Vanilla Salsa*

*Ballotine of Guinea Fowl Supreme
White Truffle Flavoured Mousse
Fondant Potatoes, Confit Vegetables
Bordelaise Sauce*

*Slow Cook Rump of Lamb
Rosemary Mash, Parcel of Fine Beans
Crispy Panchetta, Light Jus*

*Black Head Bream Fillet
Parmesan Herb Crust, Carrot & Cucumber
Spaghetti, Thyme Potatoes, Beurre Blanc Sauce*

*Grilled Feather Steak
Pomme Pont Neuf, Tomatoes Provencale
Bearnaise Sauce*

*Summer Greens in a Creamy Risotto
Sun Dried Cherry Tomatoes
Shaved Parmesan*

Side Dishes

<i>Mixed Olives</i>	<i>£1.95</i>
<i>New Potatoes</i>	<i>£2.95</i>
<i>Mixed Side Salad</i>	<i>£2.95</i>
<i>Side of Fresh Vegetables</i>	<i>£2.95</i>

£3.50 Supplement for a la Carte Starter

£5.00 Supplement for a la Carte Main Course

The full menu is available for £39.95 per person. As a sign of respect to others, Please refrain from using mobile phones

Whilst dining. We also ask you to respect our Dress Code