

Tasting Menu

For whole table only

£50.00 per person

Canapes at the table

...

Locally Baked Sour Dough Bread
and salted beef butter

...

Scallop Tartar
Lime panna cotta, pineapple, coriander and chili

...

Madras Roasted Lambs Sweet Bread
Cauliflower puree, roast spring onions, parmesan, and shiraz sauce

...

Charred Mackerel
Buttermilk, horseradish, toasted melon and dill oil

...

Celeriac Mousse
with bacon scratchings

...

Hay Cooked Lakeland Beef
Cooked at 55 degrees in hay ash for three and a half hours then pan roasted and served pink
Braised shin meat, roast carrot puree, leeks, madeira onions, crisp potato
and a red wine jus

Lemon Curd and Meringue
Shortbread, strawberries and a basil and lemon granita

Blue Whinnow Cheese
Fruit bread, poached red wine spiced pear, raisin puree, golden raisins,
roasted walnuts and celery cress



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Wine Paring

The Start

Sauvignon Blanc Panul Estate, Chile

Exceptionally popular, vibrant Sauvignon Blanc,
from a successful, family-owned modern
winery in Chile's Lontué Valley

175ml £5.75

The Middle

50/50 Rioja Joven Bodegas
Zugober, Spain

Clean and refreshing on the palate,
with intense red berries notes and a touch of
liquorice.

175ml £8.25

The End

Chateau Septy
France

Monbazillca sweet dessert white wine
Golden raisins, light fruits and smooth texture

125ml £8.25