

Dinner Menu

Two courses £27.95 - Three courses £33.95

Canapes at the table

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Locally Sour Dough Bread and Salted Beef Butter

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Starters

Tomato Consommé

Confit charred tomatoes, Basil, Burrata Cheese

Carpaccio of seared Lakeland Beef

Soy, lime, rocket, coriander, toasted sesame, and crispy onions

Charred Mackerel

Buttermilk, horseradish, toasted melon and dill oil

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Complementary Middle Course

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Mains

Herb Rolled Salmon

Clams, lemon crème fraise, charred pickled cucumber, pea consommé and fennel puree

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

Goosnargh Duck Breast

Pickled gooseberries, potato press, eringi mushroom, crispy kale and a port reduction

Langwathby Chicken

Charlotte potato fondant, smoked garlic puree, black trompette, buttered spinach and champagne foam sauce

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Desserts

White Chocolate and Cardamom Panna cotta

Grilled Peach, peach puree, peach sorbet and almond crumble

Lemon Curd and Meringue

Shortbread, strawberries and a basil and lemon granita

Showcase of Thornby Moor Cheese

Blue Whinnow, Cumberland Farmhouse, Cumberland Oak Smoked, Crofton Goats Cheese

Served with

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



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