

Menu Options And Optional Extras

Snacks and Canapes

Snacks & Canapes

Savoury Canapes

Scotch Quail Egg

Mustard Mayonnaise

£3 each / per person

Tomato Bruschetta

With Basil

£3 each / per person

Parmesan Arancini

Chive Mayonnaise

£3 each / per person

Celariac Arancini

Apple Puree

£3 each / per person

Duck Terrine

Apple Croustade with Apple Sauce

£3 each / per person

Smoked Haddock Arancini

Chive Emulsion

£3 each / per person

Smoked Salmon Blinis

With Cream Cheese

£3 each / per person

Salmon Tartare

Tapioca Crackers

£3 each / per person

Pork Belly

Diced Apple

£3 each / per person

Dessert Canapes

Chocolate Dipped Strawberries

£3 each / per person

Chocolate Mousse Shots

£3.25 each / per person

Baileys Chocolate Truffle

£3.25 each / per person

Vanilla Cheesecake Bites

£3 each / per person

Chocolate Tart Bites

£3 each / per person

Profiteroles

£3 each / per person

Snacks & Canapes

Snacking

Bacon Bun
£6.50 each

Beef Slider
£7.50 each

Pork & Apple Sausage Roll
£5 each

Mini Charcuterie
Selection of cheese, olives, dried meats and lavosh
£10.50 each / per person

Grazing Table
Cheese, Chicken Liver Pate, Pork Pies
Grapes, Sourdough, Breadsticks, Lavosh
£13 each / per person

Sausage and Fried Onion Bun
£6.50 each

Bowl of Chips
£5 each

Cheese Slider
£7.50 each

Harissa Chicken Kebabs
£7.50 each

12" Pizzas (8 Slices)

Margherita
£13 each

BBQ Chicken
£16 each

Mushroom and Mozzarella
£15 each

Pepperoni
£14 each

Goats Cheese & Caramelised Onion
£15 each

Ham and Pineapple
£15 each

Buffet Menus

Buffet Menus

Charcoal Grill £72 per person. Minimum of 30 people. Maximum 85 people

Mains

Cumberland Sausage
Beef Burgers
Prawn Skewers
Halloumi Skewers

Sides

Burger Buns
Potato Salad
Coleslaw
Corn On The Cob
Fries
Green Salad
Dressings and Sauces

Desss

Cheesecake
Fruit Crumble

Hog Roast £68 per person. Minimum of 30 people. Maximum 85 people

Hot

Hog Roast
Nut Roast
Pigs in Blankets
Roast Potato
Stuffing
Crispy Crackling
Roasted Red Onion

Cold

Bread Rolls
Mixed Green Salad
Coleslaw
Potato Salad
Apple Sauce

Dessert

Sticky Toffee Pudding
Black Forest Cheesecake

Buffet Menus

Taste of the Lakes

£80 per person. Minimum of 30 people. Maximum 85 people

Mains

Cumberland Sausage
Trout with Rosemary
Minature Pork Pies
Herdwick Lamb (Sliced)
Vegetarian Wellington

Sides

Bread Rolls
Mash Potato
Tomato Fig Chutney
New Potato & Pesto Salad
Seasonal Greens
Gravy

Dessert

Sticky Toffee
Lemon Cheesecake
Cumbrian Cheese Board

Afternoon Tea

£30 per person. Minimum of 15 people. Maximum 85 people

Sandwiches

Ham and Mustard
Salmon and Cream Cheese
Egg Mayonnaise
Cucumber
Cheese and Chutney

Scones

Plain Scone
Fruit Scone
Clotted Cream
Selection of Jams

Cakes

Chocolate Delice
Vanilla Choux
Lemon Tart
Brownies

Plated Menus

Starters

Select a maximum of two dishes

A pre-order is required before your event

Seasonal Soup

With Sourdough

£10 each / per person

Tomato Bruschetta

With Basil

£14 each / per person

Cumbrian Chorizo Croquette

Leek Emulsion, Petit Salad

£17 each / per person

Pickled Beetroot Salad

Goats Cheese Mousse and Fresh Grapefruit

£13.50 each / per person

Roasted Scallops

Cauliflower Puree, Apple & Chive,

White Wine Sauce

£27 each / per person

Scotch Egg

Salad, Pickles, Mustard

£14 each / per person

Truffle Celariac Terrine

With Parsnip Crisp and Spinach Sauce

£19 each / per person

Feta and Caramelised Shallot Tart

£13 each / per person

Smoked Haddock Croquette

Petit Salad, Warm Tartar Sauce

£15.50 each / per person

Salmon Tartare

Pickled Cucumber, Trout Roe,

Crispy Lotus Roots

£19 each / per person

Fig & Prosciutto

With Apple & Feta Salad

£15 each / per person

Venison Tartare

Focaccia Crostini, Nasturtium

£25 each / per person

Ham Hock Terrine

Salad and Chutney

£14 each / per person

Rillettes of Smoked Salmon

Served With Freshly Made Sourdough Bread

£17 each / per person

Wild Mushrooms

On Bruschetta

£14 each / per person

Roasted Tomato and Pesto Tart

£13 each / per person

Main Courses

Select a maximum of two dishes

A pre-order is required before your event

Roast Beef (Sirloin)

Seasonal Roast Vegetables, Roast Potatoes,
Yorkshire Pudding, Beef Gravy
£44 each / per person

Braised Ox Cheek

Pomme Puree, Roasted Carrots
£35 each / per person

Venison Loin

Posset Puree, Crispy Parsnip, Blackberry Venison Jus
£37 each / per person

Roasted Cauliflower

Spicy Lentil Salad
£27 each / per person

Roasted Hake

Pomme Puree, Roasted Carrots, Green Beans,
White Sauce
£32 each / per person

Sea Bass

Roasted Tomato, Salted Green Beans,
Peas, Dauphinoise
£36 each / per person

Roasted Pork Belly

Seasonal Vegetables, Black Pudding Bon-Bon,
Apple Sauce, Red Wine jus
£38 each / per person

Vegetarian Wellington

Pomme Puree, Seasonal Vegetables
£30 each / per person

Roasted Chicken Supreme

Garlic & Lemon, Roasted Green Beans,
Creamy Leek
£38 each / per person

Braised Cumbrian Lamb

Roasted New Potatoes and Green Beans,
Pea and Mint Puree, Lamb Jus
£39 each / per person

Pesto Risotto

Tenderstem, Broccoli, White Wine Sauce
£29 each / per person

Sweet Potato Katsu Curry

Steamed Rice
£29.50 each / per person

Pan Fried Trout

Lemon & Coriander New Potato,
Sauté Spinach, Cream Sauce
£34 each / per person

Salmon Teriyaki

Pickled Radish, Steamed Rice, Dressed Salad
£33 each / per person

Wild Mushroom Linguine

Sautéed Wild Mushrooms
£31 each / per person

Beef Wellington

Dauphinoise, Tenderstem, Red Wine Jus
£83 each / per person

Desserts

Select a maximum of two dishes

A pre-order is required before your event

Sticky Toffee Pudding

With Vanilla Ice Cream

£15 each / per person

Strawberry Cheesecake

With Vanilla Ice Cream

£14 each / per person

Mojito Posset

£12 each / per person

Strawberry Pannacotta

£14 each / per person

Pain Au Chocolat Bread & Butter Pudding

£12.50 each / per person

Vegan Chocolate Tart

With Vegan Ice Cream

£12.50 each / per person

Vanilla Cheesecake

With Vanilla Ice Cream

£13 each / per person

Chocolate Fondant

£13 each / per person

Deconstructed Lemon Meringue Tart

£13 each / per person

Honey Parfait

£12.50 each / per person

Eton Mess

£15 each / per person

Olive Oil Cake

Compressed Watermelon,

White Chocolate Snow

£12.50 each / per person

Kids Menu

£27.50

Select a maximum of two options per course

The children's menu is available for guests below 16 years old

Mains

Cumbrian Sausage
With Mash Potato, and Vegetable Pot

Chicken Goujons
With Fries and Peas

Fish Goujons
With Mushy Peas and Fries

Tomato Linguine
With Garlic Bread

Mozzarella Sticks
With Marinara Sauce, Fries and Peas

Desserts

Chocolate Brownie
With Vanilla Ice Cream

Strawberries
With Crushed Meringue and Ice Cream

Ice Cream

Fruit Plate

Drinks

Drinks

Sparkling

Champagne
House Champagne
£18 per glass / £80.00 per bottle

Prosecco
House Prosecco
£11.00 per glass / £47.50 per bottle

White

Picpoul de Pinet
France, 12.5%
£38 per bottle

Chenin Blanc
South Africa, 13%
£30 per bottle

Pinot Grigio
Italy, 12.5%
£30 per bottle

Sauvignon Blanc
New Zealand, 13%
£32 per bottle

Chardonnay
France, 13.5%
£34 per bottle

Rioja Blanco
Spain, 13%
£31 per bottle

Red

Rioja
Spain, 13.5%
£32 per bottle

Carmenere
Chile, 13.5%
£34 per bottle

Merlot
Spain, 13%
£32 per bottle

Shiraz
Australia, 13%
£29 per bottle

Malbec
Argentina, 13.5%
£32 per bottle

Pinot Noir
Ventopuro, 13.5%
£34 per bottle

Other Optional Extras

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Additional Bedroom

Price inclusive of up-to 2 people with breakfast. On the day of your private hire
£160 per room, per night

Additional Guest in Bedroom

Price inclusive of a third guest in a bedroom on the day of private hire to include breakfast.
Availability limited to capacity of bedroom.
£65.00 per guest, per night

Hotel Dance Floor

If you are planning live entertainment or DJ we require a dance floor to be used. The venue has a simple black dance floor which can be hired directly if you are not arranging this with other suppliers
£150 per room