

Menus...



Using only the finest local and seasonal produce, our selection of wedding breakfast menus have been designed to tempt and inspire you. We can also work with you to create a bespoke menu that is unique to you and your day.

One

£39.00 per head

Caramelised Onion Tartlet

With seasonal leaves, whipped goats cheese curd and balsamic vinaigrette

Roasted Red Pepper and Vine Tomato Soup

With toasted sippets and basil oil

Roast Breast of Corn Fed Chicken

With fondant potato, Cumbrian ham, oyster mushrooms and grain mustard sauce

Vanilla Crème Brûlée

With a compote of seasonal berries, sable biscuit and our strawberry sorbet

Freshly Ground Coffee

Served with hand made chocolates

Two

£41.00 per head

Pressed Terrine of Local Ham Hocks

With pineapple relish, quail's egg and new potatoes

Cream of Leek Soup

With parsley cream

Roast Breast of Gressingham Duck

With smoked Anna potatoes, shallot purée, choucroute and thyme jus

Chocolate Pavlova

With mascarpone chocolate mousse and raspberry purée

Freshly Ground Coffee

Served with hand made chocolates

Three

£43.50 per head

Twice Baked Soufflé of Blengdale Blue

With caramelised walnuts, Waldorf salad and red wine reduction

Veloute of Green Pea

With white truffle essence and Parmesan

Roast Loin of Lakeland Herdwick Lamb

With garlic confit, flageolet beans, tomato and rosemary sauce

Baked Blueberry Cheesecake

With vanilla cream and cinder toffee ice cream

Freshly Ground Coffee

Served with hand made chocolates

Four

£45.50 per head

Warm Confit of Duck

With lentil salad, roasted pear and golden raisin purée

Strawberry and Lime Sorbet

With mango salsa

Roasted Tournedos of Scottish Salmon

With leeks, crisp pancetta and mussel chowder

Bitter Chocolate Truffle

With passion fruit cream, vanilla tuile, hazelnut and cappuccino ice cream

Freshly Ground Coffee

Served with hand made chocolates

Five

£47.50 per head

Gravadlax of Scottish Salmon

With pickled beetroot, seasonal leaves, chive and dill dressing

Veloute of Butternut Squash

With spiced cauliflower fritter

Orange and Passion Fruit Sorbet

With compote of papaya

Slow Cooked Daube of Beef

With creamed mashed potatoes, roast shallot, glazed roots, thyme and red wine sauce

Caramelised Apple Tart

With cream cheese ice cream and cider brandy sauce

Freshly Ground Coffee

Served with hand made chocolates

Six

£51.00 per head

Pan Fried King Scallop

With shellfish cannelloni and bisque sauce

Smoked Chicken Consommé

With leeks and lovage

Mango and Ginger Sorbet

With a minted orange salad

Roast Loin of Venison

With beetroot gratin and purée, savoy cabbage and red wine sauce

Assiette of Chefs Desserts

White chocolate and raspberry parfait, crème Catalan, gâteau opera and nougatine basket of vanilla ice cream

Freshly Ground Coffee

Served with hand made chocolates



Buffets

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| Garnished sandwiches with nibbles..... | £7.50 |
| Canapés (five per head)..... | £7.50 |
| Chicken Club Sandwich with French Fries..... | £14.00 |
| Mini Fish and Chips..... | £7.50 |
| Assorted Sandwiches, Chicken Wings, Quiche, Vol-au-vents, Potato Skins and dip..... | £16.00 |

Indian Buffet

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| Chicken Tandoori, Lamb Curry, Rice, Vegetarian Curry, Naan Bread, Onion Bhajis and Poppadoms..... | £19.00 |
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Chinese Buffet

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| Vegetable Spring Roll, Sesame Prawn Toast, Battered Chicken Sweet and Sour, Prawn Crackers, Fillet of Beef with Black Bean and Green Pepper, Singapore Style Noodles and Special Chinese Fried Rice..... | £19.00 |
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Mexican Buffet

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| Chilli Beef, Vegetarian Bean Chilli, Rice, Spiced Chicken, Flour Tortillas, Tortilla Chips, Taco Shells, Guacamole, Sour Cream, Salsa, Garlic and Chive Mayonnaise, Various Salads and Spicy Tomato Wedges..... | £19.00 |
| Well Presented Barbecue..... | £35.00 |
| Roast Loin of Pork or Bacon baps..... | £7.00 |

Buffet style wedding breakfasts are available upon request - please discuss your requirements with us for tailored prices

Prices shown as per head.

Drinks

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| Tea and Coffee..... | £2.50 |
| Pimms Special Cocktail (Including top up)..... | £7.75 |
| Mulled Wine (Including top up)..... | £7.75 |
| Bucks Fizz (Including top up)..... | £7.75 |
| Champagne (per glass)..... | £8.75 |
| Kir - Crème de Cassis and White Wine (per glass)..... | £6.00 |
| Wine with the meal - choose from over 120 red and white wines..... | £17.95 |
| House Champagne..... | £43.50 |
| Sparkling Wine..... | From £20.00 |
| Corkage Charged per 70cl Bottle | |
| Red and White Wine (per bottle)..... | £15.00 |
| Sparkling Wine (per bottle)..... | £20.00 |
| Champagne (per bottle)..... | £30.00 |

Food & Drink