



Lakeland Wedding Menus

Please choose one starter, one main and one dessert from each course below to be served for your Wedding Breakfast

Starter Dishes

Gilcrux Smoked Trout and Potato Salad
Pickled cucumber

Lakeland Gold Battered Wedges of Brie
Damson gin chutney

Cumbrian Ham and Pea Soup
White truffle oil and golden croutons

Chicken Liver Parfait
Cumberland sauce, melba toast

Duo of Melon, Seasonal Fruits
Longtons of Skiddaw gin and tonic foam

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Main Courses

Cumberland Sausage

Creamed potato, rich red wine sauce, caramelized onion gravy

Grilled Fillet of Lakeland Char

Beetroot and horseradish potato cake, tarragon and saffron sauce

Lune Valley Shoulder of Lamb Slow Braised for Eight Hours

Boulangere potato, roast leek, lamb reduction sauce

Cumbrian Five Hop Glazed Chicken

Bubble squeak potato cake, seasonal vegetables, roast chicken reduction sauce

Allerdale Goats Cheese and Red Onion Tartlet

New season potatoes, salad

More vegetarian dishes are available upon request

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Desserts

Briery Wood's Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Lemon Posset

Grasmere gingerbread, fresh strawberries

Warm Chocolate Sponge

White chocolate sauce, Kendal mint cake ice cream

Damson Gin Jelly, Damson Gin Sorbet

Raspberry meringue, shortbread

Blackberry Cheesecake

English Lakes apple crumble ice cream

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Briery Wood's Freshly Made Coffee

Served with the chef's handmade chocolates