

traditional style wedding breakfast

WOW YOUR GUESTS WITH A TASTEFULLY TRADITIONAL THREE COURSE WEDDING BREAKFAST THAT YOU CAN BE SURE WILL BE UNFORGETTABLE

starters

Parsnip & Apple Soup
paprika parsnip crisps

Butternut Squash & Sweet Potato Soup
sourdough croutons

Cream of Vegetable Soup
root vegetable crisps

Tomato & Mozzarella Salad
mixed leaves, fresh basil

Creamy Garlic Mushrooms
blue cheese, toasted bloomer

Duo of Melon Rosettes
mango sorbet

Confit Duck Croquette*
celeriac puree, Cumberland sauce

Chicken Liver Parfait*
lakeland treacle & walnut bread, farmhouse chutney

Smoked Salmon & Prawn Timbale*
marie rose sauce, rocket, lemon

mains

Twice Roasted Featherblade of Beef
natural gravy, homemade Yorkshire Pudding, horseradish sauce

Pan-Roasted Breast of Eden Valley Chicken
dauphinoise potatoes, whiskey cream sauce

Black Pepper Crusted Salmon
lemon creamed gnocchi, cavolo nero

Trio of Eden Valley Chicken**
pan fried breast, chicken & asparagus ballotine, chicken & sage fritter, mashed potatoes, tarragon cream sauce

Assiette of Pork**
roast loin, slow cooked belly, black pudding fritter, wholegrain mash, apple cider gravy

Slow Cooked Rolled Shoulder of Fellside Lamb**
minted lamb gravy, confit tomato, fondant potatoes

desserts

Classic Tiramisu
crushed amaretti biscuits

Belgian Chocolate Sponge
chocolate fudge sauce, English Lakes double Jersey ice cream

Lime & Grasmere Gingerbread Cheesecake
gingerbread ice cream, citrus glaze

Lemon and Blueberry Meringue
fresh cream, limoncello

Orange & Coconut Panna Cotta
toasted coconut flakes

Warm Chocolate Blondie
salted caramel sauce, clotted cream, fresh raspberries

Roundthorn Sticky Toffee Pudding
butterscotch sauce, Penrith Toffee Shop fudge

Apple and Rhubarb Crumble
vanilla crème Anglaise

Summer Berry Trifle
layered sponge, fruit & cream

Please notify us of any food allergies or dietary requirements

Roundthorn
COUNTRY HOUSE

— sharing style — — wedding breakfast —

WHAT DO THEY SAY... SHARING IS CARING? CHOOSE A UNIQUE PLATTER TO GRAZE YOUR WAY THROUGH THE AFTERNOON



Our platters act as a combined starter and main course, followed by a choice of the sharing desserts.

Sharing Platters –
choose one of the following

— a feast of meat —

BBQ Pulled Pork, Lamb Koftas,
Lemon & Thyme Chicken Breast Pieces,
Sirloin Cannon

*buttered new potatoes, roasted mediterranean
vegetables, macaroni cheese, coleslaw,
baby corn, truffle fries, selection of
homemade breads & dips*

— by the seaside —

Salmon Gravavlax, Greenland Prawns,
Pepper Smoked Mackerel, Breaded Cod
Goujons, Dressed Crab

*chunky salt & vinegar chips, minted mushy
peas, buttered new potatoes, baby corn &
tenderstem broccoli, selection of homemade
breads, lemon & dips*

— a taste of cumbria —

Trio of Cumberland Sausage, Pulled Beef
Yorkshire Puddings, Game Casserole

*roast potatoes, honey roasted carrots,
bubble & squeak, tenderstem broccoli
with almonds, selection of homemade
breads & sauces*

— mediterranean mezze —

5 Bean & Chickpea Cassoulet, Oregano
& Mozzarella Baked Pasta, Beetroot Falafel,
Stuffed Peppers, Moussaka

*roasted mediterranean vegetables,
buttered new potatoes, stuffed olives,
hummus, mixed leaf salad, heritage tomatoes,
selection of homemade breads & dips*

Sharing Desserts – *choose one of the following*

- Tiramisu
- Chocolate Bread & Butter Pudding
- Apple & Rhubarb Crumble
- Seasonal Berry Meringue
- Cumbrian Cheeseboard
- Profiterole Tower
- Sticky Toffee Pudding with
Butterscotch Sauce

*Please notify us of any food allergies
or dietary requirements*

Roundthorn
COUNTRY HOUSE

evening reception



CHOOSE ONE OF OUR EVENING BUFFET OPTIONS, FROM A TRADITIONAL FINGER BUFFET TO UNIQUE THEMED STATIONS

scafell

Whole succulent Cumbrian hog roast cooked and carved in the room, served with:

- Freshly Baked Bread Rolls
- Spiced Potato Wedges
- Mixed Leaves, Cucumber & Tomato
- Chunky Coleslaw
- Bramley Apple Sauce
- Mustards & Relishes

helvellyn

Traditional finger buffet with something for everyone.

- A Selection of Sandwiches
- Chicken & Vegetable Skewer
- Mini BBQ Pulled Pork Slider
- Roasted Sweet potato and feta pastry slice
- Traditional Cumberland Sausage Rings
- Selection of Quiches
- Lightly spiced Potato Wedges

catbells

Give your guests even more choice by choosing 2 themed stations as your evening buffet.

- Cumberland Sausage Hotdogs
- Lakeland Beef Burgers
- Pies or Pasties
- Tacos & Nachos
- Paella
- Southern Fried Chicken

All served with chunky coleslaw & relishes, mixed leaves, tomato & cucumber

blencathra

If you have had enough of savoury snacks, why not go for our dessert bar, tastefully designed for every sweet tooth!

Brownies, Popcorn & Pancakes served with a selection of sauces & toppings

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canapés

Asparagus wrapped in Filo Pastry with Hollandaise Sauce
 Belly Pork, Hoisin sauce
 Sweetcorn Fritter & Avocado Salsa
 Sticky Prawn & Mango Skewers
 Fish, Chips & Mushy Peas
 Mini Shepherds Pie
 Mini Beef Sliders
 Roast Beef with Horseradish
 Air Dried Ham, Fig, Honey & Walnuts on Toasted Croutons
 Smoked Salmon, Caviar, Dill Crème Fraiche in a Pastry Cup
 Tomato, Basil & Mozzarella Tart
 Smoked Trout Pate on Toasted Croutons

vegan & vegetarian

TRADITIONAL STYLE WEDDING BREAKFAST DISHES

Asparagus & Red Onion Marmalade Tart
port & redcurrant sauce (vegan)

Butternut Squash, Spinach & Ricotta Cannelloni
tomato sauce, appleby flakebridge, root vegetable crisps

Roasted Red Pepper & Courgette Gnocchi
pesto, mascarpone, watercress

Herb Crusted Cauliflower Steak
sun blushed tomato & chickpea cassoulet (vegan)

Brie, Mushroom & Spinach Wellington
tomato & basil glaze, truffle sauce

Asparagus & Pea Risotto
parmesan shavings, toasted focaccia

Panko Breaded Goats Cheese
creamed leeks, savoy cabbage, red onion marmalade

Sweet Potato, Chickpea & Red Onion Crumble
hasselback potatoes (vegan)

drinks

Enjoy a tittle on the lawn or in the cosy lounges after your ceremony

Our drinks package includes:

- A glass of prosecco on arrival
- A glass of house wine with the meal
- A glass of prosecco to toast the speeches

Or, upgrade from the options below:

- Pink prosecco on arrival or for the toast
- Champagne on arrival or for the toast
- Bottled beer offered with your drinks reception
- A second glass of house wine with the meal
- Upgraded wines with the meal

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