

your wedding with us

a step by step guide with prices

CREATE YOUR OWN COMPLETELY BESPOKE WEDDING DAY BY
FOLLOWING THE GUIDE BELOW AND USING THE MENU PULL
OUTS ENCLOSED IN YOUR WEDDING INFORMATION PACK



step one

SELECT YOUR FOOD

Choose from either our traditional or sharing style options for your wedding breakfast.

What sort of evening buffet would you like? Are you thinking of adding canapés to your drinks reception?

All the menus are served with tea and coffee.



Canapés

Select 5 delicious canapés from our list to accompany your drinks reception.

£7.75pp

Traditional Style Wedding breakfast

Choose one soup and one other starter, one main course and two dessert options for your guests to select from on the day.

A vegetarian/vegan main course option can be added if required.

You are welcome to swap soup for another starter option or add an additional main course dish to your menu. Pre-orders would be required in this case.

£44.50pp

Dishes with have a £2pp supplement.*

*Dishes with** have a £3pp supplement.*

Additional main course £2pp.

Sharing Style Wedding Breakfast

Select one sharing platter, which will double up as your starter and main course.

Then choose one sharing dessert which will be served once the platters have been enjoyed.

A Taste of Cumbria £49pp

Mediterranean Mezze £49pp

By the Seaside £53pp

A Feast of Meat £53pp

Evening Buffet Menus

Select from either a 'traditional' style buffet, a hog roast or a themed 'stations' buffet (see menu options).

Blencathra (dessert bar) £15pp

Scafell Buffet (hog roast) £19pp

Catbells (themed stations) £19pp

Helvellyn (traditional style finger buffet) £22pp

Roundthorn
COUNTRY HOUSE

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step two

DECIDE YOUR DRINKS

Our drinks package

- A glass of prosecco on arrival or after the ceremony
- A glass of house wine with the wedding breakfast
- A glass of Prosecco to toast the speeches

£23pp

You can upgrade the drinks package with the options below:

Pink Prosecco on arrival or for the toast **£1.10pp**

Champagne on arrival or for the toast **£9.50pp**

Bottled beer offered alongside prosecco for the drinks reception **£1.10pp**

A second glass of house wine with the meal – charged as taken

Upgraded wines with the meal – prices on request

Outside drinks bar **£175**

(please speak to your wedding coordinator for details)



step three

VENUE HIRE

Include the venue hire when putting together your costs – this gives you exclusive use of the hotel and gardens.

Included in this is glassware, white crockery and crisp white table linen.

£1300

If you would prefer your ceremony outdoors in our garden gazebo there is an additional charge.

£180



optional step

step four

FINISHING TOUCHES

Would you like us to organise any decorative extras or entertainment?

Below are a few ideas...

Disco for the evening **£450**

Choice of chairs – wooden or chair covers with coordinating sashes **£5.50pp**

Fairy lights around the entrance pillars **£350**

Room partition drapes **£375**

Some décor packages we offer working with our dedicated venue stylist...

Bronze package – ceiling drapes and the giant hoop OR gold frame backdrop **£575**

Silver package – ceiling drapes with fairy lights, and the giant hoop OR gold frame backdrop **£715**

Gold package – ceiling drapes with fairy lights, top table draping backdrop, and the giant hoop OR gold frame backdrop **£1075**

Roundthorn
COUNTRY HOUSE

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, mashed & roast potatoes, 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

all served with seasonal vegetables

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



— 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, mini corn on the cob, 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

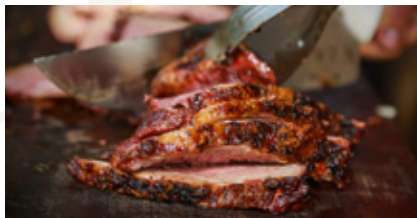
Sharing Desserts – *choose one of the following*

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

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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
- Stuffing

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*

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





canapés

Asparagus wrapped in Filo
Pastry with Hollandaise Sauce
Belly Pork, Hoisin sauce
Sweetcorn Fritter & Avocado Salsa
Sticky Prawn and Mango, in a pastry cup
Fish, Chips & Mushy Peas
Mini Shepherds Pie
Mini Beef Sliders
Roast Beef with Horseradish
in a mini Yorkshire pudding
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 leaks, 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

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

