

SPECIAL EVENTS & OCCASIONS AT



*Banqueting Menus 2012*

————— T H E P E R F E C T V E N U E —————

# SPECIAL EVENTS & OCCASIONS AT



## *An Introduction*

Please find enclosed a few of our own menu suggestions, designed to give you an idea of what we can offer here at the Roundthorn Country House. Please note that the menus are only our ideas, and that you are welcome to mix and match them, add to or take away from them, or to create your own unique menu if preferred. Our Chef is also happy to design a menu specifically for your event if you wish – just let us know if you would like him to do so.

You are also welcome to add in to your menu an extra course, perhaps and Cheese and Biscuits, or Sorbet Course for example, or additional options for the starter or main courses. Again please just ask if you would like and more information or suggestions of how to do this.

*We hope you like our ideas.....*

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## Menu A

### **Homemade Cream of Vegetable Soup**

*with Golden Herb Croutons*

*or*

### **Duo of Fanned Melon**

*served with Fruit Compote*



### **Pan Fried Eden Valley Chicken**

*served on a Confit of  
Creamed Leeks and Sage*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Baked Chocolate Pudding**

*with Sticky Chocolate Sauce,  
Clotted Vanilla Cream  
and Chopped Hazelnuts*

*or*

### **Strawberry and Double Jersey**

#### **Ice Cream Sundae**

*laced with Crushed Strawberries,  
Chantilly Cream and Chocolate Shavings*

*or*

### **Fresh Seasonal Fruit**

*set in Prosecco Jelly  
with Passion Fruit Coulis*



### **Fresh Ground Coffee and After Dinner Mints**

£19-25

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## Menu B

### **Homemade Creamy Tomato and Butternut Soup**

*garnished with Basil and Watercress Pesto*

*or*

### **Smooth Chicken Liver Pate**

*flavoured with Streaky Bacon, Port and Thyme  
served with Toasted Bread, Cumberland sauce and Fresh Salad Leaves*



### **Slow Cooked Cumbrian Pork Belly**

*served with Crackling,  
Wholegran Mustard Mash  
and a Creamy Cider Sauce*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Roundthorn Sticky Toffee Pudding**

*with Butterscotch Sauce*

*or*

### **Strawberry and Fresh Cream Cheesecake**

*served with Champagne Jelly  
and Fresh Strawberries*

*or*

### **Seasonal Fruit Platter**

*served with Mango Coulis and Sprigs of Mint*



### **Fresh Ground Coffee and After Dinner Mints**

£19.85

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## Menu C

### **Homemade Leek, Sweet Potato and Chive Soup**

*with Crispy Rocket leaves*

*or*

### **Sauteed Mushrooms**

*coated in a Creamy White Wine,*

*Garlic and Tarragon Sauce*

*Served with Toasted Onion Bread*



### **Roast Topside of Cumbrian Beef**

*with Homemade Yorkshire Pudding*

*and Horseradish Sauce*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Sticky Chocolate Fondue**

*with Penrith Toffee Shop Fudge*

*and Strawberries*

*or*

### **Raspberry and Fresh Cream Pavlova**

*served with a Mixed Berry Coulis*

*or*

### **Banana and Sultana**

### **Bread and Butter Pudding**

*served with Fresh Custard*



### **Fresh Ground Coffee and After Dinner Mints**

£20-45

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## Menu D

### **Homemade Broccoli & Blue Cheese Soup**

*garnished with Golden Croutons*

*or*

### **Prawn Salad**

*with Smoked Salmon Mousse*

*and Guacamoli*

*topped with Tomato*

*and Lemon Mayonnaise*



### **Pan Fried Eden Valley Chicken Breast**

*filled with Sage and Onion Sausage Meat*

*served on a*

*Bubble and Squeak Potato Cake*

*with a Red Wine Sauce*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Trio of Milk Chocolate Mousse**

**White Chocolate Cheesecake**

**and Dark Chocolate Torte**

*served with Raspberry Coulis*

*or*

### **Steamed Syrup Sponge**

*served with Homemade Custard*

*and Fruit Compote*

*or*

### **Fresh Fruit Kebabs**

*served with a Wild Berry Coulis*



### **Fresh Ground Coffee and After Dinner Mints**

**£20-85**

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## Menu E

### **Homemade Sweet Pea and Watercress Soup**

*drizzled with a Minted Crème Fraîche*

*or*

### **Chicken and Leek Terrine**

*served with a Sage, Onion  
and Apple Cider Chutney  
and Baby Leaf Salad*



### **Twice Roasted Feathered Beef**

*glazed with a Red Wine Gravy  
served with Yorkshire Pudding  
and Horseradish Sauce*

*or*

### **Pan Roasted Salmon**

*served on a bed of Asparagus  
with a Lemon and Parsley Sauce*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Warm Chocolate Brownie**

*coated in a Rich Chocolate Sauce  
served with Double Jersey Ice Cream*

*or*

### **Apple and Cinnamon**

#### **Crème Brûlée**

*served with Shortbread Biscuits*

*or*

### **Eton Mess**

*with layers of Meringue, Fresh Strawberries and Chantilly Cream*



### **Fresh Ground Coffee and After Dinner Mints**

£22-95

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## Menu F

### **Smoked Cheese and Cauliflower Soup**

*garnished with Garlic Croutons  
and Fresh Chives*

*or*

### **Grilled Fillet of Red Mullet**

*served in Butter Spinach  
with a Lemon and Tarragon Sauce*



### **Slow Cooked Shoulder of Fellside Lamb**

*glazed with a Port and Redcurrant Reduction  
served with Roasted Garlic Mash  
and Roasted Vine Tomatoes*

*or*

### **Peppered Tuna Loin**

*served with a Confit of Roasted Vegetables  
with Fresh Pesto Sauce  
and Balsamic Reduction*

*Served with a Selection of  
Seasonal Vegetables and Potatoes*



### **Belgian Chocolate Torte**

*with Clotted Vanilla Cream,  
Raspberry Compote and Praline Crumble*

*or*

### **Rhubarb and Ginger Crumble**

*served with Homemade Shortbread  
and Fresh Custard*

*or*

### **Fresh Fruit Platter**

*served with Honey and Lavender Ice Cream*



### **Fresh Ground Coffee and After Dinner Mints**

£24-75

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## Menu G

### **Pan Fried Pigeon Breast**

*on Braised Red Cabbage served with a Red Wine and Wholegrain Dressing*

*or*

### **Hot Smoked Salmon Fillet**

*served with Lambs Leaf Salad and Toasted Tomato Bread  
and Lemon, Garlic and Chive Aioli*

*or*

### **Homemade Creamy Asparagus Soup**

*topped with Goats Cheese Croutons*



### **Roast Sirloin of Cumbrian Beef**

*with Horseradish Mash, Red Wine Sauce and Yorkshire Pudding*

*or*

### **Roast Breast of Free Range Chicken filled with Black Pudding**

*served with Bacon Bubble and squeak and a Mustard and Brandy Sauce*

*or*

### **Roulade of Lemon Sole and Smoked Salmon Mousse**

*served on Buttered Spinach with Solway Shrimp Sauce*

*or*

### **Honey Roast Gressingham Duck**

*served with Thyme Boiled Potatoes, Braised Cabbage,  
Smoked Bacon and a Rich Port Sauce*

*Served with a Selection of Seasonal Vegetables and Potatoes*



### **Toffee and Chocolate Ice Cream Sundae**

*served with Lashings of Chocolate Fudge Sauce and Fresh Cream*

*or*

### **Raspberry and Vanilla Crème Brulee**

*served with Homemade Shortbread*

*or*

### **Selection of English Cheeses**

*with Homemade Chutney*



### **Fresh Ground Coffee and After Dinner Mints**

**£26.95**

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## VEGETARIAN MAIN COURSE OPTIONS

### **Layers of Wild Mushroom and Spring Onion**

*with Garlic Cream and Parsley  
separated with layers of Grilled Aubergine  
and Garnished with Parmesan Cheese*



### **Classic Vegetable and Nut Roast**

*on a Bed of Creamed Leeks*



### **Herby Palenta Cake**

*with layers of Roasted Vegetables  
served with a Butterbean Cassaulet*



### **Sliced Plum Tomatoes with Basil and Buffalo Mozzarella**

*served in a Pastry Case with a Pesto Dressing*



### **Mushroom, Vegetable and Lentil Wellington**

*served with a Red Onion and Cranberry Sauce*



### **Lentil Bolognese**

*served on a Nest of Tagliatelli  
with toasted Ciabatta Bread*

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## *Notes on Booking*

### **Using The Menus**

The 'Banqueting Menus' are only our suggestions for you to consider, and we would be delighted to work with you to design menus specifically for your special occasion, using either ideas from the attached menus or alternative dishes and menu combinations from our portfolio.

These Menus are designed and priced for parties of 60 or more – we will be pleased to provide menus for smaller banquets and private dinner parties as required.

Pre orders and final numbers are required at least 14 days prior to your event for the following menus and courses:

**Menus E & F** – Main Course

**Menu G** – Starter and Main Course

We are always happy to cater for special dietary requirements and would ask that we are informed of these advance of the event. For each menu a vegetarian dish can also be offered to guests – please select one from the range at the back of the menus to add to your chosen menu.

### **Booking and Payment**

Having looked at the enclosed menus please phone the hotel to discuss dates and availability and to make a provisional booking.

A non-refundable deposit of £200 is required within 14 days of booking, along with written confirmation and a fairly accurate idea of numbers to guarantee the date.

### **Cancellations:**

- a) A charge of 50% will be made on all cancellations made after midday on the day before the event.
- b) Cancellations or non arrivals after midday on the day will be charged in full.

If credit is required please contact the hotel prior to the event to make the necessary arrangements.

All prices are inclusive of VAT and are subject to change. Prices apply between

1st January 2012 and 31st December 2012.

### **Legal Requirements**

It is not permitted for guests to bring onto the premises, or consume on the premises, their own alcohol.

For legal reasons please inform the hotel in advance of any members of the party under the age of 18 years.

Entertainment, i.e. Band, Discos, Entertainers must be either booked through the hotel or approved by the hotel (in advance of booking the act) to ensure they abide by guidelines set out within the public entertainment licence.