

SPECIAL EVENTS & OCCASIONS AT



Banqueting Menus

— THE PERFECT VENUE —

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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 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 more information or suggestions of how to do this.

We hope you like our ideas.....

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Menu A

Duo of Melon Petals
glazed with strawberry coulis
or
Garden Pea and Watercress Soup
with minted pesto



Pan Roasted Eden Valley Chicken
with leek and white wine sauce
and creamy mashed potatoes

Served with a Selection of
Seasonal Vegetables



Roundthorn Sticky Toffee Pudding
topped with butterscotch Sauce
and toffee shop fudge
or
Raspberry Meringue
with fresh cream and white chocolate sauce
or
Vanilla Crème Brulee
served with homemade shortbread



Fresh Ground Coffee
and Toffee Shop Mint Fudge

£22.95

Menu B

Sautéed Chestnut Mushrooms
in white wine, garlic and tarragon sauce
served on toasted sourdough
or
Sweet Potato and Butternut Squash Soup
with root vegetable crisps



Roast Loin of Cumberland Pork
with wholegrain mustard mashed potatoes,
and apple & cider sauce

Served with a Selection of
Seasonal Vegetables



Banoffee Sundae
layers of banana, toffee sauce and Madagascar vanilla
ice cream
or
Stem Ginger Sponge
with crème Anglaise
or
Strawberry Cheesecake
with fresh strawberries and popping candy



Fresh Ground Coffee
and Toffee Shop Fudge

£23.25

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Menu C

Chicken Liver Pate
*with a toasted bloomer and
farmhouse chutney*
or
Vegetable and Lentil Soup
with crème fraiche



Twice Roasted Featherblade of Beef
*served with Yorkshire pudding, rich gravy
and horseradish sauce*

*Served with a Selection of
Seasonal Vegetables*



Rich Chocolate Tart
with orange compote and clotted cream
or

Apple and Hazelnut Crumble
with vanilla crème Anglaise
or

Peach Melba Ice Cream Sundae
*layered with English Lakes
raspberry ripple ice cream*



Fresh Ground Coffee
and Toffee Shop Fudge

£24.50

Menu D

Ham Hock and Apricot Terrine
with piccalilli and dressed salad
or

Tomato and Fennel Soup
with parmesan croutons



Trio of Eden Valley Chicken:
Pan Fried Breast
Chicken and Asparagus Ballotine
*Chicken and Sage Fritter
on creamy mashed potatoes,
with honey and wholegrain mustard sauce*
or

Fresh Salmon Fillet
*with courgette spaghetti,
on a roasted Mediterranean vegetable
and tomato sauce*

*Served with a Selection of
Seasonal Vegetables*



Black Treacle Pudding
*with golden syrup sauce and
Madagascar vanilla ice cream*
or

Eton Mess
*layers of mixed berries, fresh cream and homemade
meringue*
or

Belgian Chocolate and Orange Pot
with a homemade shortbread biscuit



Fresh Ground Coffee
and Toffee Shop Fudge

£25.50

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Menu E

Smoked Applewood and Cauliflower Soup
with sourdough croutons

or

'Hot Smoked' Salmon
*with sundried tomato and rocket salad
and a lime and coriander dressing*



Slow Cooked Shoulder of Fellside Lamb
*with a minted lamb gravy, dauphinoise potatoes
and roasted vine tomatoes*

or

Herb Crusted Cod Fillet
*with crushed new potatoes, tomato & fennel sauce
and fresh samphire*

*Served with a Selection of
Seasonal Vegetables*



Baileys and White Chocolate Fondue
*with chocolate brownie,
fruits and marshmallows*

or

Vanilla Pannacotta
with strawberry and mango salsa

or

Lime and Grasmere Gingerbread Cheesecake
with lemon burst ice cream and a citrus glaze



Fresh Ground Coffee and
Toffee Shop Fudge

£26.50

Menu F

Mushroom and Tarragon Soup
drizzled with truffle oil

or

Confit Duck Leg Croquette
*with honey roast parsnip puree
and Cumberland sauce*



Roast Sirloin of Cumbrian Beef
*with fondant potato,
red wine sauce and Yorkshire pudding*

or

Paupette of Lemon Sole
*filled with smoked salmon mousse
and glazed with white wine,
lemon and dill sauce*

or

Trio of Cumbrian Pork:
Roast Fillet

Slow Cooked Belly
Black Pudding Fritter
*served with sage mashed potatoes
and pink peppercorn sauce*

*Served with a Selection of
Seasonal Vegetables*



Assiette of Homemade Desserts:

Rich Chocolate Pot
Citrus Panna Cotta
Strawberry Mousse
Mixed Berry Meringue



Fresh Ground Coffee and
Toffee Shop Fudge

£29.95

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Vegetarian Main Course Options

Asparagus and Pea Risotto
*topped with parmesan shavings
and served with toasted focaccia bread*

Panko Breaded Goat's Cheese
*with creamed leeks and savoy cabbage
topped with red onion marmalade*

Roasted Butternut Squash and Sage Cream Gnocchi
topped with watercress and pine nuts

Spanakopita Basket
*spinach, feta and onions in a filo pastry basket
with a rich cheese and chive sauce*

Roasted Vegetable Cannelloni
*glazed with tomato sauce and gratinated cheese
topped with roast vegetable crisps*

Brie, Mushroom and Spinach Tart
*served with tomato and basil sauce
topped with crispy leeks*

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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 40 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 Menus E & F

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.

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.