

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 Fudge

£23.75

## 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 Madagascan 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

£24.25

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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 and rich gravy*

*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

£25.50

## 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  
Madagascan 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

£26.50

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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 Panna Cotta  
*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

£27.50

## 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 Gnocci  
*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.