

SPECIAL EVENTS & OCCASIONS AT



Buffet Menus

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Please find enclosed a few of our own Buffet 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, for example by adding an extra meat selection to a Carved Buffet, or extra items on to Finger Buffets. Alternatively you can create your own unique menu if preferred. Our Chef is 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, maybe a Starter course, for example something as simple as one of our Homemade Soups, or perhaps with an option of Melon or Prawns. Tea, Coffee and Toffee Shop Fudge can also be added to your menu if you like, at a small supplement. Again please just ask if you would like any more information or suggestions on this.

We hope you like our ideas.....

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B1

Roast Topside of Cumbrian Beef
Honey Glazed Lakeland Ham
Selection of Homemade Quiches
Homemade Chunky Coleslaw
Watercress, Peach and Watermelon Salad
Roasted Beetroot, Stilton and Walnut Salad
Cous Cous with Roasted Vegetables and Crispy Onions
Mixed Leaves with Tomato and Cucumber
New Potatoes with Chives Crème Fraiche
Pickles and Sauces
Home Baked Breads

Selection of Homemade Desserts

£17.45

B2

Dressed Salmon, Prawn and Shellfish Platter
Maple Glazed Ham
Butternut Squash, Feta and Caramelised Onion Slice
Roasted Sweet Potato and Quinoa Salad
Roasted Aubergine, Spinach and Orecchiette Salad with Basil Pesto
Five Bean Salsa with Sundried Tomatoes and Kale
Baby New Potatoes with Lemon Butter
Honey and Apple Coleslaw
Mixed Leaves with Heritage Tomato and Cucumber
Home Baked Breads
Pickles and Sauces

Selection of Homemade Desserts

£18.95

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B3

Please select two Meat and one Vegetarian Option from the list below;

Meat

Lakeland Steak and Tirril Ale Pie
Lamb Tattie Pot
Traditional Beef Lasagne
Eden Valley Chicken in a Diane Sauce
Chilli Con Carne
Lakeland Pork & Cider Casserole

Vegetarian

Vegetable Lasagne
Split Lentil and Vegetable Chilli
Three Bean and Quorn Mince
Casserole Mushroom and Vegetable
Stroganoff Thai Red Curry with
Vegetables and Tofu

To be accompanied by:

Warm Baby Potatoes in Parsley Butter
Steamed Wild Rice
Fresh Mixed Seasonal Vegetables
Mixed Leaves with Tomato and Cucumber
Homemade Chunky Coleslaw
Home Baked Breads

Selection of Homemade Desserts

£18.95

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FINGER BUFFET

B4

Selection of Sandwiches, Wraps and Open Rolls
with a variety of fillings

Homemade Quiches and Flans
Mini Steak and Ale Pies
Tomato, Roasted Vegetable and Feta Tartlets
Cajun Chicken Skewers
Beer Battered Cod Goujons with Homemade Tartare Sauce

Selection of Homemade Desserts

£17.45

B5

Selection of Sandwiches, Wraps and Open Rolls
with a variety of fillings

Traditional Cumberland Sausage Rings
Mini BBQ Pulled Pork Sliders
Panko Breaded King Prawns with Sweet Chilli Dipping Sauce
Mini Cottage Pies
Spinach and Goat's Cheese Panier
Spiced Potato Wedges with Garlic Mayonnaise

Selection of Homemade Desserts

£18.25

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NOTES ON BOOKING

Using The Menus

The 'Buffet 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.

We are always happy to cater for special dietary requirements and would ask that we are informed of these advance of the event.

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. Final numbers should then be given at least 14 days prior to the event taking place.

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.

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. Ref: September 2018