

SPECIAL EVENTS & OCCASIONS AT



*Buffet Menus*

# SPECIAL EVENTS & OCCASIONS AT



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

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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

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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

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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

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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

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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