

Your Christmas Celebrations 2024



Party Nights 2024

There's never been a better time to party! Taking place on selected nights throughout December, celebrate with family, friends and colleagues at a lively night full of festive fun, live music and fabulous food.

Call 01768 863952 to reserve your places.

Greenland Prawn & Crayfish Cocktail lemon & dill mayonnaise (GF*, DF*)

Beetroot, Clementine & Goat's Cheese Salad honey prosecco vinaigrette, crushed pistachios (V, Vq*, GF*, DF*)

Duck Liver & Gin Pate crusty bread, plum chutney (GF*, DF*)

Winter Vegetable & Lentil Soup herb croutons (V, Vg*, GF*, DF*)

Roast Crown of Eden Valley Turkey sage & onion stuffing, chipolata sausage wrapped in bacon, creamy mashed & roast potatoes (GF*, DF*)

Twice Roasted Featherblade of Lakeland Beef Yorkshire pudding, creamy mashed & roast potatoes, traditional beef gravy (GF*, DF*)

Lobster, Smoked Haddock & Crab Fishcake creamed leek risotto, samphire (GF*, DF*)

Spiced Butternut Squash, Lentil & Chestnut Wellington kale pesto, parmentier potatoes (V, Vg*, GF*, DF*)

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Strawberry & Tequila Rose Cheesecake strawberry fudge (GF*)

Christmas Pudding rum sauce, mulled wine syrup (V, Vg*, GF*, DF*)

White Chocolate & Orange Crème Brulee butter shortbread (V, GF*, DF*)

Sticky Toffee Pudding toffee vodka shot, double Jersey ice cream (V, Vq*, GF*, DF*)

Fresh Ground Coffee Penrith Toffee Shop Mint Fudge

£51.50 per person

Dietary requirements:

* Dishes listed with – Vg*: Vegan, GF*: Gluten Free, DF*: Dairy Free can be adapted to accommodate these dietary requirements using substitute ingredients.

It is essential that the organiser of each group notifies us of any dietary requirements and allergies for individuals with their menu pre order, to enable the kitchen team to prepare them accordingly.

Planning a Big Party?

amously Friendly Service

cially Discounted Accommodation

Host your own private Party Night!

■ Carriages 12.30am

Discounts are available for groups of over 60 people. Please call us on 01768 863952 for more information.

(Available on selected dates only.)



Make a night of it

Forget the long taxi journey home and stay in the comfort of one of our beautifully furnished rooms from just £145 per room, including a full Cumbrian breakfast, for quests attending any of our Christmas events. (Offer subject to availability and based on 2 people sharing.)

Call us on 01768 863952

FESTIVE AFTERNOON TEA

Celebrate with one of our famous homemade festive afternoon teas throughout December.

from £26.95 per person

A selection of sandwiches and savoury treats, along with freshly baked scones, cakes and festive favourites. Served with unlimited tea and coffee, the perfect excuse for a lazy afternoon in front of a roaring fire.

DELUXE **AFTERNOON TEA**

Add a glass of **fizz or** mulled wine to your festive afternoon tea for £30.95 per person

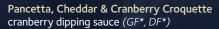
To book call **01768 863952**



Festive Lunches and Dinners

Escape the cold outside and be greeted by our roaring fires, twinkly lights and beautifully decorated trees, to enjoy a delicious meal in the most festive of surroundings. Served on selected days throughout December, with a complimentary private room for groups of ten or more, it's the perfect way to celebrate Christmas.

Call **01768 863952** to reserve your table.



'Hot-Smoked' Salmon Salad teriyaki dressing, pickled cucumber, sesame (*GF**, *DF**)

Confit Duck Rilette crusty bread, fig, apple & rum chutney (GF*, DF*)

Winter Vegetable & Lentil Soup herb croutons (V, Vq*, GF*, DF*)

Roast Crown of Eden Valley Turkey sage & onion stuffing, chipolata sausage wrapped in bacon, creamy mashed & roast potatoes (*GF**, *DF**)

Twice Roasted Featherblade of Lakeland Beef Yorkshire pudding, creamy mashed & roast potatoes, traditional beef gravy (GF*, DF*)

Pheasant Ballotine pork, sage & chestnut stuffing lyonnaise potatoes, Cumberland sauce (GF*, DF*)

Baked Fillet of Seabass sauteed potatoes, lemon caper butter (GF*, DF*)

Roasted Harissa & Honey Cauliflower Steak butterbean cassoulet, flaked almonds (V, Vg*, GF*, DF*)

christmas@roundthorn.co.uk www.roundthorn.co.uk Christmas Pudding rum sauce, mulled wine syrup (V, Vq*, GF*, DF*)

Lime & Grasmere Gingerbread Cheesecake gingerbread ice cream (*GF**, *DF**)

Spiced Eton Mess mulled berries, chantilly cream (V, GF*, DF*)

Cumbrian Cheeseboard fruitcake, biscuits, grapes, farmhouse chutney (V, Vq*, GF*, DF*)

Fresh Ground Coffee warm mince pies

Lunch

Dinner

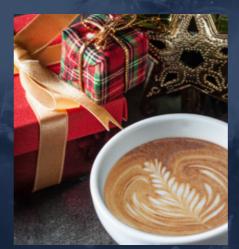
£30 per person £37 per person

Dietary requirements:

V: Vegetarian

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It is essential that the organiser of each group notifies us of any dietary requirements and allergies for individuals with their menu pre order, to enable the kitchen team to prepare them accordingly.







Here at the Roundthorn we have several private dining rooms, each individually decorated and available to book for groups of 10 or more dining from our Festive Lunch and Dinner menu.

There is no extra charge for your own room, and you will be greeted with our famous Roundthorn hospitality from the moment you step through the door.

Whether it's family, friends or colleagues, we have a space to suit everyone.







New Year's Eve

Say goodbye to 2024 in style! Arrive to the sound of the pipes and a glass of fizz on arrival, followed by a superb five course banquet, with fireworks at midnight and dancing with 'A Touch of Class' disco.

Call 01768 863952 to reserve your table. | Arrival: 7pm Carriages: 1am

Pan Fried King Scallops hazelnut butter, crispy chorizo (GF*, DF*)

Duck Spring Roll plum sauce, pickled cucumber

Grilled Halloumi, Pomegranate & Walnut Salad maple balsamic vinaigrette (V, Vq*, GF*, DF*)

French Onion Soup gruyere cheese crostini (V, Vg*, GF*, DF*)

Featherblade of Border's Beef Yorkshire pudding, colcannon mashed potatoes, haggis croquette, red wine jus (GF*, DF*)

Highland Vension Striploin mini game bonbon, potato terrine, port & redcurrant sauce (GF*, DF*)

Baked Cod Fillet
Lobster crushed new potatoes, Morecambe Bay potted shrimp (GF*, DF*)

Trio of Eden Valley Chicken pan fried breast, asparagus ballotine, sage fritter, mustard cream sauce (GF*, DF*)

Spiced Chickpea, Spinach & Onion Bhaji Filo Bake raita, mini naan bread (V, Vg*, DF*, GF*)

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Raspberry & Limoncello Trifle
Madeira cake, mascarpone cream (V, Vq*, GF*, DF*)

Baileys Chocolate Tart chocolate sauce, clotted cream (V, GF*)

Baked Alaska Swiss meringue, raspberry sauce, pistachio ice cream (V)

Treacle Sponge Pudding crème anglaise, double Jersey ice cream (V)

Cumbrian Cheeseboard

fruitcake, crackers, grapes, farmhouse chutney (V, Vg*, GF*, DF*)

Fresh Ground Coffee Penrith Toffee Shop Mint Fudge

£73 per person

Dietary requirements:

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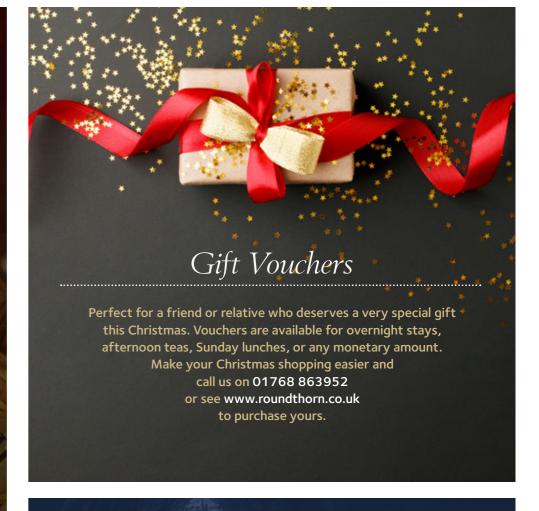
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Make a night of it

Forget the long taxi journey home and stay in the comfort of one of our beautifully furnished rooms from just £169.50 per room, including Cream Tea on arrival and a full Cumbrian breakfast the next morning (Offer subject to availability.)

Call us on 01768 863952.



Terms & Conditions

- 1. Deposits and payment:
- a. Party Nights and New Year's Eve Dinner: A non-refundable deposit of £10 per person is required within seven days of booking to confirm your spaces. Full payment is required
- 21 days prior to the event. All payments are non-refundable.
- b. Festive Lunches, Dinners and Afternoon Teas: A nonrefundable deposit of £10pp is required within seven days of booking for groups of 10 or more. The balance is due no later than the day of the event.
- c. A fully completed booking form is required if you have reserved spaces on a party night.

2. Menu Pre orders:

- a. Pre orders are required for all bookings on Party Nights & New Year's Eve Dinner 21 days prior to the event.
- b. Pre orders are required for groups of ten or more for Festive Lunches and Dinners 7 days prior to the event.
- 3. For legal reasons, please inform the hotel in advance of any members of the party under the age of 18
- 4. It is not permitted for guests to bring on to the premises or consume on the premises their own alcohol. Anyone suspected of doing so will be asked to leave.

To make a booking call us on 01768 863952

